

THE NATIONAL PROVISIONER

MAY 6 • 1950

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To provide packers with a wider range of sizes to meet their varying local demands, The Visking Corporation is happy to announce the "rounding out" of the complete line of NOJAX Skinless Casings, with the addition of two new sizes.

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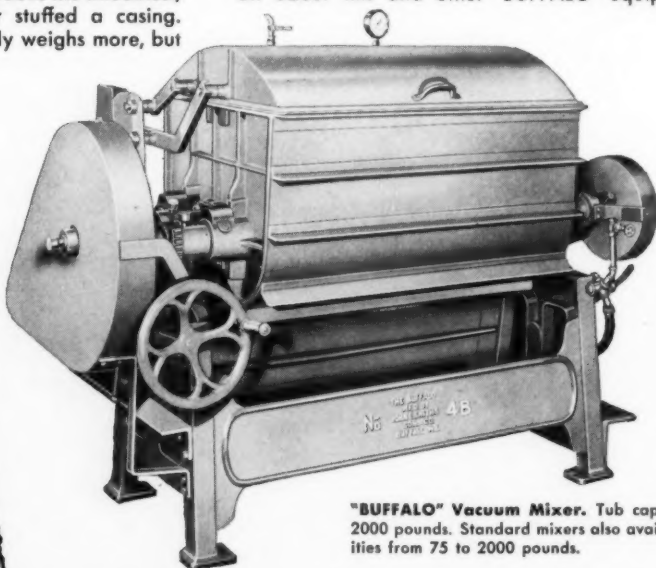
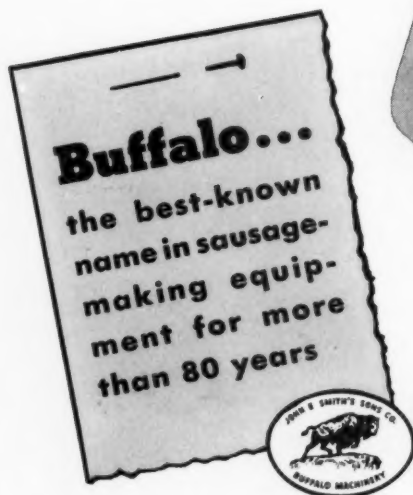
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"BUFFALO" introduced the vacuum-mixing principle...has had far more experience in building this unit than any other manufacturer...has sold more of them to leading sausage makers. We'd like to send you complete details about this rugged machine. Write to us, won't you. We'll be glad to send an experienced field representative to tell you all about this and other "BUFFALO" equipment.



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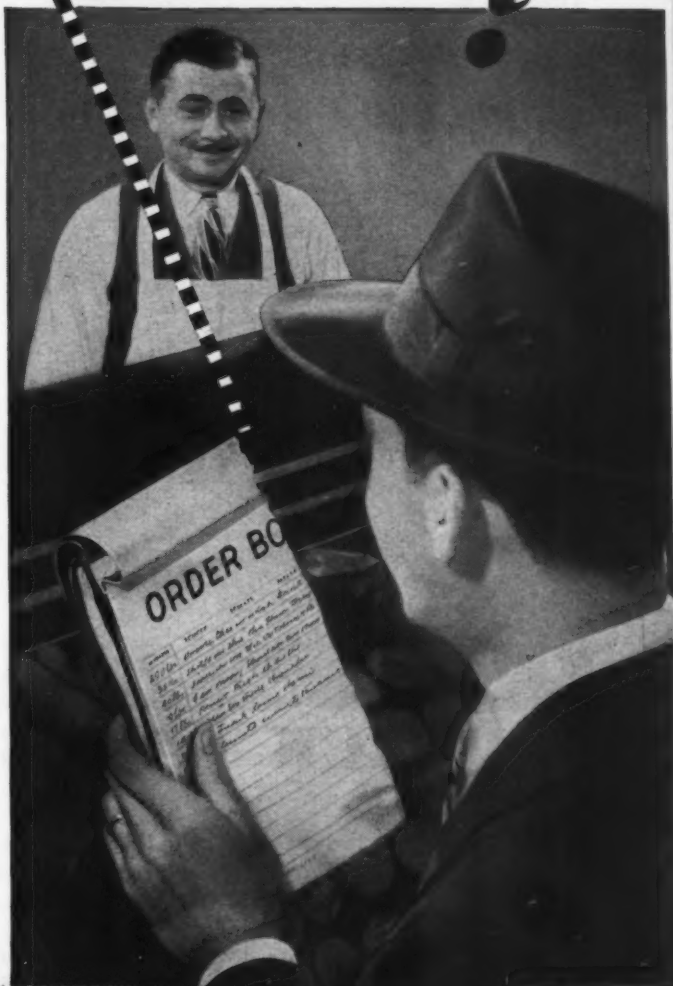
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WRAPPING MACHINES



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THE NATIONAL PROVISIONER

Volume 122

MAY 6, 1950

Number 18

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DAILY MARKET SERVICE

(Mail and Wire)

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THE NATIONAL PROVISIONER DAILY MARKET SERVICE
ANNUAL MEAT PACKERS GUIDE
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Published weekly at 407 So. Dearborn St., Chicago 5, Ill., U. S. A., by The National Provisioner, Inc. Yearly subscriptions: U. S., \$4.50; Canada, \$6.50, Foreign countries, \$6.50. Single copies, 25 cents. Copyright 1950 by The National Provisioner, Inc. Trade Mark registered in U. S. Patent Office. Entered as second-class matter October 9, 1919, at the Post Office at Chicago, Ill., under the act of March 3, 1879.

*American Can
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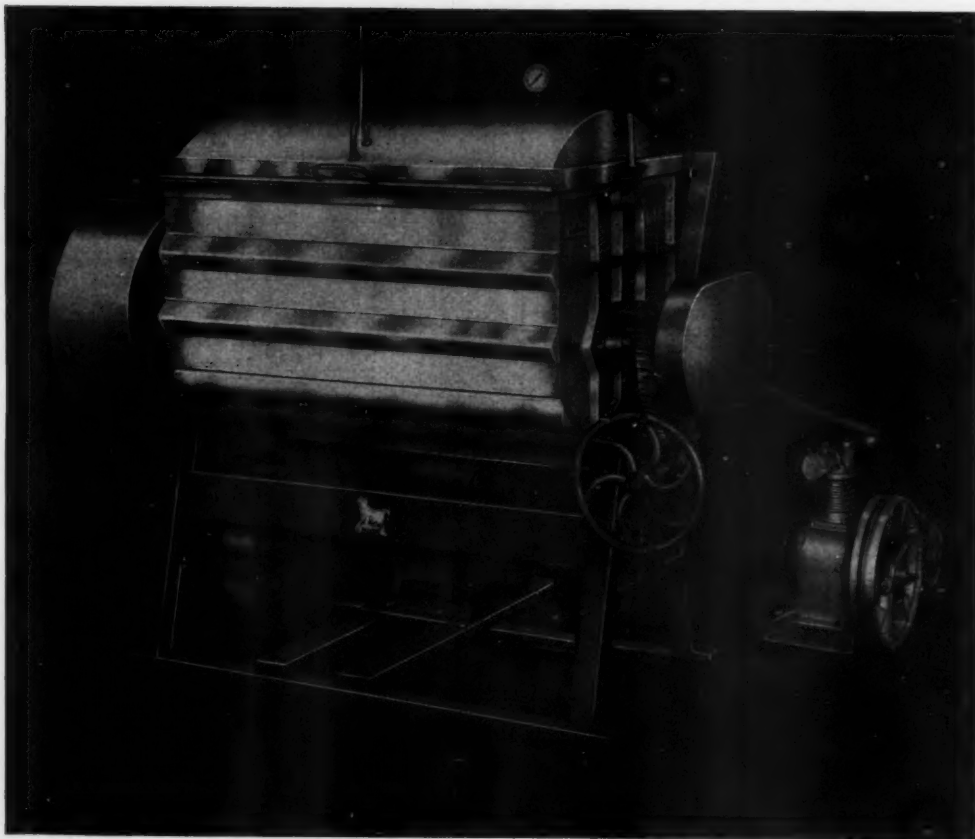
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Come by train . . . we're just 1 block south of Grand Central Terminal! Come by plane . . . the airlines terminal is just around the corner! Subway is across the street. Close at hand are America's best-known shops and hotels.

We cordially invite all our friends to visit our new quarters. Don't let the weather stop you; the building is air-conditioned throughout . . . even the sidewalks are steam-heated . . . to keep them clear of snow and ice.

Our telephone number (and the warmth of our welcome) remain the same. Telephone: MUrray Hill 6-4900.





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Naturally it's a "BOSS" machine, and built to BOSS standards of excellence and economy.

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6, 1950

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NEW and Heavy-Duty Engineered

TO SAVE YOU MONEY



Whether you haul sides of beef or slices of bacon

You get lower-cost performance, more miles of trouble-free hauling, and longer life from every new International Truck because every new International Truck is **HEAVY-DUTY ENGINEERED**.

Proof of this statement boils down to this:

1. Heavy-duty truck buyers keep records of hauling costs right down to the last penny. On the basis of what these records show, these cost-conscious men have bought more heavy-duty International Trucks than any other make for 18 straight years.
2. The extra values that for almost two decades have assured America's most exacting truck buyers of better performance at lower cost per mile are engineered into every new International Truck from the smallest to the largest.

Every new International Truck from 4,200 to 90,000 pounds gross vehicle weight offers heavy-duty engineered stamina and operating economy combined with new comfort and ease of handling.

You get new comfort and driving ease in the "roomiest cab on the road." Step into the Comfo-Vision Cab

and discover how much more "move-around room" there is in the "roomiest cab on the road." Note how easy it is to adjust the wide seat to just the right position.

Look out through the one-piece, scientifically curved Sweepstake windshield. Place your hands right where they feel natural for driving—and you'll find them gripped around the sturdy steering wheel. And just wait till you start going—you'll enjoy more positive control... thanks to new Super-steering.

You get more all-round truck value in every new International Truck. See the new valve-in-head truck engines, new rear axles, new features throughout—all proved under actual operating conditions. Get the facts about new Internationals—the world's most complete line of trucks.

See for yourself... see your International Truck Dealer or Branch, soon.

International Harvester Builds McCormick Farm Equipment and Farmall Tractors... Motor Trucks... Industrial Power... Refrigerators and Freezers
Tune in James Melton and "Harvest of Stars"—NBC, Sunday afternoons



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INTERNATIONAL HARVESTER COMPANY CHICAGO

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GLOBE DRY RENDERING EQUIPMENT

reclaims larger quantities of saleable fats, boosts your profits, lowers your costs. Not an idle boast—this Globe equipment was developed in packing houses for packing house production engineers, and for years it has been producing greater profits in packing plants all over the country. And we have increased our manufacturing facilities to make prompt shipment on all types of cookers and presses.

Write today for full information on any installation you may be planning. Our engineering staff will be glad to consult with you at no obligation.

Illustration of
Globe HPM 500-
Ton Hydraulic
Curb Press



- Globe Dry Rendering Cooker starts your fat recovery program off right by efficient use of thorough agitation and modern steam pressure and vacuum action.
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- Refer to Globe catalog for complete engineering data on all Globe Rendering Equipment.

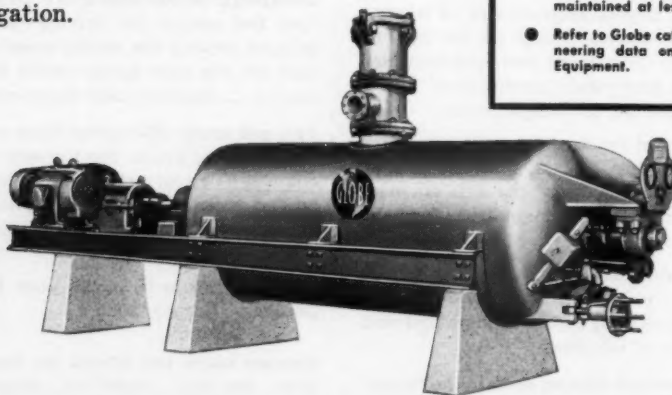


Illustration of
Globe Flowing
Drive Dry Rendering
Cooker

35 YEARS SERVING THE MEAT PACKING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT

The **GLOBE** *Company*

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SMALL BUSINESS ACT

A bill designated the "Small Business Act of 1950" has been introduced into the Senate (S 3386). The measure, which is designed to protect and promote independent small businesses, would create a small business coordinator, appointed by the President, who would be on the White House staff. He would be aided by six executives who would advise government departments and agencies of policies to be followed in order to foster small business enterprises. The coordinator could make recommendations to Congress as to passage of beneficial laws.

Under the bill the Reconstruction Finance Corporation would be authorized to make favorable loans to small businesses.

PROPOSE NEW FARM PLAN

A new farm price support plan which has been designated as the "crop insurance" plan has been proposed and will soon come before the House agriculture committee. Under the plan, sponsored by such agriculture leaders as Chairman Cooley of the House agriculture committee, Stephen Pace and W. A. Pogue, farmers would pay an annual premium on each commodity, based on the price for the commodity or the farmer's acreage of his commodity. For this premium the farmer would be guaranteed a minimum price for his product based upon parity.

The administration, however, is still sponsoring the Brannan plan.

FEDERAL CONTRACT FORMS

A revised set of contract forms for use by private business men dealing with government agencies, effective October 1, has been issued. However, federal agencies have discretion to employ the new forms immediately if they wish.

The forms contain provisions which, it is expected, will reveal whether any person is being paid a commission for exercising influence with the government. They also determine the number of employees, thus providing a basis for classifying the supplier as within the "big" or "little" business class.

WESTBOUND FREIGHT RATES

Supplements to the application of Geo. A. Hormel & Co. for reduction of west-bound freight rates on fresh meats and packinghouse products from Austin, Minn., and Fremont, Nebr. to Seattle, San Francisco and Los Angeles have been filed by a number of other midwest packers to Pacific Coast points, it has been reported.

Work on New and Better Meat Foods for Army Described at Annual Meeting of Associates

SIX important problems in developing meat foods for the armed forces are now under study by the animal products division of the activities committee of the Associates, Food and Container Institute, working with the Quartermaster Food and Container Institute, according to a report by Dr. C. E. Gross of John Morrell & Co. and Bertram W. Gardner, jr., animal products technologist of the QM Institute.

The report was made at the annual meeting of the Associates, held at Louisville, Ky., on April 25 and 26.

During the past year the animal products division participated in the successful development of specifications for the new four-way boneless beef which is being procured in quantity by the Army and will be tested in the field this summer (see page 38).

Active problems on the list of the animal products division, of which Dr. William J. Shannon of Oscar Mayer & Co. is chairman, include:

1. Modification of presently available canned meat items to eliminate canned meat flavor and texture and achievement of a storage life of at least six months at 100 degs. F.
2. Development of 28 acceptable canned meat items possessing distinctly different flavor, texture and appearance characteristics and having a storage life of at least six months at 100 degs. F.
3. Development of an acceptable sterile canned ham with a storage life of six months at 100 degs. F.
4. Provision of a highly acceptable mild-flavored ham and bacon with storage life of one year at 70 degs. F.
5. Development of palatable dehydrated precooked meat products with storage life of at least six months at 100 degs. F.
6. Production of an acceptable canned

bacon with storage life of at least six months at 100 degs. F.

Daniel M. Dent of New York City, general manager of the Borden Company, was elected president of the Associates at the convention. He succeeds Dr. Berton S. Clark of Maywood, Ill., director of research for American Can Co., who was named chairman of the board.

Other officers include: H. S. Mitchell, Swift & Company, vice chairman of the board; Dr. A. L. Elder of Corn Products, executive vice president; Dr. V. R. Johnston of Standard Brands, vice president, and Dr. F. N. Peters of Quaker Oats, treasurer.

Col. Rohland A. Isker, retired, continues as secretary.

Newly elected industrial members are: Dr. C. E. Gross, John Morrell and Co.; Dr. F. N. Peters, Quaker Oats; L. A. Van Bomel, National Dairy Products; H. K. Philips, Lamont, Corliss and Co.; Philip Gott, National Confectioners Association; Dr. H. W. Vahlteich, Best Foods; W. G. Hunter, E. I. du Pont de Nemours; Dr. Louis Howard, director of food technology, University of Illinois and Dr. C. G. King, scientific director, Nutrition Foundation.

Members of the executive committee include: R. M. Shultz, vice president of National Biscuit Co.; Col. Paul P. Logan, director of research, National Restaurant Association; John T. Knowles, vice president, Libby, McNeill and Libby; H. K. Philips, Lamont, Corliss and Co. and Dr. L. B. Howard, University of Illinois.

More than 250 representatives and guests were on hand for the Louisville meeting. Following the reports and elections, members of the Associates were guests at Fort Knox. They witnessed an armored demonstration and attended a review by 15,000 troops.

RECENT LARD PURCHASES

The Department of Agriculture late last week purchased 1,331,600 lbs. of lard for Japan. Prices ranged from 11.49c to 11.82c, f.o.b. ports. The Commodity Credit Corporation has purchased 1,321,600 lbs. of lard for Okinawa at an average of 11.70c, f.a.s. New York.

HOG PRICES HIT 1950 PEAK

The high of \$18.50 paid for hogs at Chicago on Thursday of this week was a new 1950 peak and the highest price paid since October 20, 1949.

NUTRITIONAL VALUE OF MEAT

That all meat, regardless of kind or method of preparation, has the same nutritive value is being featured in the canned meats advertisement of the American Meat Institute's Meat Educational Program which will appear in *Life*, June 12, on newsstands June 9. A folder telling about the promotion is being distributed to a special list of the canned meat buyers of large volume retailers throughout the country offering a full-color, 22x28 in. poster, reprints of the advertisement and mats for use in retail advertising.



**PROTECT LABEL, DEVELOP
NEW PRODUCTS IN NEW**

Wilson Laboratory



WILSON & CO.'s new research laboratory at Chicago, which greatly expands the facilities of its research and technical division, expresses the conviction of Wilson executives that the future welfare of the company and of the meat industry depends on a well-rounded and carefully conducted research program. Specifically, Wilson feels that in a highly competitive industry such as meat packing, where there is not only intense competition within the industry but constant challenges from substitute and synthetic materials, a packer must continually improve its products and processes if it is to survive.

The laboratory occupies three floors of a four-story building adjacent to the

general offices. Completely new facilities for the company's medical department are located on the first floor.

The Wilson research and technical division has three principal functions: (1) research and product development; (2) sales and consumer service and (3) product and processing control. Formal laboratory research at Wilson developed from the last of the three functions, when the firm employed trained chemists to test and sample products which were sold by grades established through chemical and physical tests. From that it was a logical step to try to discover new products, to improve processes and products and to discover ways of using advantageously more of the products of the packinghouse which were discarded.

Facilities for meat and by-products research and for developing new products occupy a major part of the new laboratory, and additional laboratories are located at divisions of the company which manufacture pharmaceuticals, soap, gelatin, fatty acids and sporting goods.

The staff members—chemists, biologists, physicists, chemical engineers, technicians—are highly specialized. They are organized into groups on the basis of the type of products with which they work, such as meats, fats and oils, protein by-products and dairy and poultry products. All, however, are primarily concerned with the improvement of products and processes, packaging and distribution, the development of new products, the utilization of by-products and with nutrition—the effects of meat and meat products on health.

Suggestions for new products come from the sales department or from any

PROTECTING THE WILSON LABEL

A section of the technical control laboratory is pictured at the top of the page. Routine analytical tests by which production is controlled are conducted in this laboratory. The men responsible for this and other functions of the division are C. W. Becker (inset, left), vice president in charge of the research and technical division of Wilson, and George A. Crapple, (inset, right), director. At left, two scientists are working on a problem involving utilizing protein by-products.



other department. The laboratory attempts to work on the ones which are most likely to succeed. Wilson & Co. is geared to large-scale production and, in general, concentrates on large volume items rather than on specialty products which would be served only rarely in the average home. Wilson has, on occasion, gone so far as to try to get consumers' ideas on a proposed product. This, of course is difficult; it necessitates careful setting up of a survey, carefully worded questions and analysis of replies.

After the laboratory staff has done some work on a product, it checks its progress with the department involved. It works closely with the market research, operating and sales departments on all problems of product or process improvement.

The attitude of this section of the laboratory is to consider all of the many products available from the meat packing industry and attempt to raise their value, either by converting them into other materials or finding a new use for them. This is a continuing problem. It applies particularly to by-products because their value has been low and because here is a place where packers should gain part of their profit inasmuch as the price of meat is set largely by consumers. Study of by-products was one of the first things in the industry approached by the scientific method.

Wilson has conducted a great deal of research on new uses of animal bones, skins and keratinous by-products. Currently it is studying, among other things in this category, a new use for pigs' toenails. At one time these were discarded but now most packers grind them and sell the powder for a few cents a pound to be used as a fertilizer for tobacco or to be added to plaster to slow down its setting speed. But Wilson researchers have found that the material is thermoplastic—that it will flow under the influence of heat and pressure—and hope it can be used as a molding

CONSUMER SERVICE SECTION

At left, H. T. Spannuth, assistant director, and R. L. Pozorski inspect storage samples of packaged potato chips to determine keeping qualities of the chips which have been fried in different types of oil. At right a baker measures the volume of pound cakes made with different types of shortening by the accurate seed displacement method.



WILSON'S IDEAL HOME KITCHEN

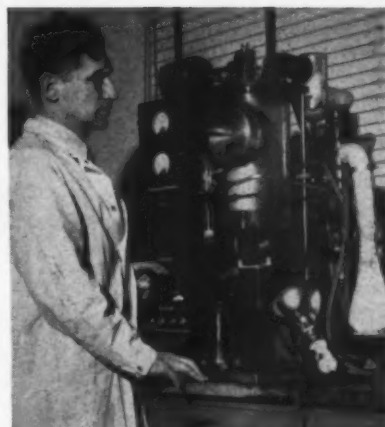
A section of the modern, completely equipped experimental kitchen, which consists of two units. Phyllis Cole (right), home economist in charge, prepares a steak for broiling.

material and as such bring a higher price. The laboratory has a small ash tray mold and is making toenail ash trays experimentally. This is not practical at present for the material sets slowly, and it is this aspect on which the laboratory is working.

Another example of new by-product uses discovered by Wilson is that soluble blood can be used successfully in adhesives employed in the manufacture of water-resistant plywood.

Of perhaps greater significance to human welfare, Wilson has prepared beef bone in edible form. Beef bone contains calcium and phosphorous and many trace elements, including fluorine. These elements are essential to human health. Fluorine helps to slow down or prevent tooth decay. It is found in some drinking waters but, in general, sources of this element in natural form are desirable. Beef bone in edible form has been made available by Wilson and may be used in foods such as cereals and candies and in compressed tablets.

In its nutrition studies Wilson feeds various animals commonly employed in such research. Its animal rooms have



FATS AND OILS RESEARCH

Many important improvements in Wilson shortenings have resulted from fats and oils research. Dr. W. Q. Braun distills fatty acid esters in a centrifugal molecular still.

facilities for nutritional and biochemical studies on proteins, vitamins, minerals and trace elements, with a view towards maintenance of a high degree of nutritional value in Wilson foods and feeds.

As a result of recent research Wilson is marketing French fried bacon rind,

(Continued on page 27.)



4-WAY BEEF

Packers Watch Demonstration and Comment on the Operation on Army's New Boneless Beef

CUT-BY-CUT conversion of a steer side into the new four-way boneless beef highlighted the industry-wide meeting sponsored by the Associates, Food and Container Institute, at the QM Subsistence School in Chicago recently. Representatives from meat packing and beef boning plants throughout the country attended this demonstration of the preparation of boneless beef in accordance with the new Army specifications for four-way frozen boneless beef.

Results of boning a heavy and a light side were tabulated and are shown in the table on page 38.

The purpose of the meeting was to give members of the industry an opportunity to study and solve production problems as they were brought out in the boning demonstration. Audience questions were answered by members of the QM Market Center System, the Quartermaster General's Office, the Inspection Service and QM Food and Container Institute.

George Tripp, subsistence packaging and packing division, QM Food and Container Institute, described the packaging changes made in setting up requirements for four-way beef. Visual features of the new container, such as the color imprint used to designate the class of boneless beef cuts packed in the V-3 fibreboard box, were illustrated with actual cartons.

Robert L. Graf, technologist in charge of boneless beef research, conducted the demonstration of four-way carcass breakdown. He was assisted by Sgt. First Class George Nischan who performed the actual boning operations. For a detailed description of the specifications set up for the new four-way



GEORGE TRIPP

boneless frozen beef, see THE NATIONAL PROVISIONER of November 12 and November 19, 1949.

After the demonstration, the audience asked questions which were answered by Quartermaster Corps representatives.

Jacob Schmidt, secretary of the Kansas City Dressed Beef Co., Kansas City, stated that he thought it would be difficult to box certain cuts, such as inside rounds, together and attain the 50-lb. weight minimum, unless the packer were permitted to double the cuts upon themselves. In this case, however, there would be difficulty in closing the box.

Technician Graf stated that during the research tests and trial procurement it was found possible to package inside rounds as specified if the cuts came from both heavy and light cattle. He also pointed out that the specifications permit the division of certain cuts to aid in packing. It was also stated that current large scale procurement of four-way beef may indicate where changes are needed in packing specifications.

Ted Dye, president, Ted's Boneless Beef Co., Stockton, Cal. stated that the use of a 1/4-in. grinder plate and rectangular extrusion horn caused ground beef to have an excessively fatty appearance. He asked whether there might be other ways to pack the ground beef. Graf replied that the Armed Forces have found that the troops prefer beef

(Continued on page 38.)

ARMY PARTICIPANTS

Top: Lt. Col. Elmer A. Kell, jr., commandant, QM Subsistence School, whose facilities were used during the meeting; Col. Roland A. Isker, retired, secretary of the Associates, Food and Container Institute, and Lt. Col. E. Elliot, chief of the military operations office, QM Food and Container Institute, who welcomed the assembled packers on behalf of the commandant, Lt. Colonel Joseph Kujawski. Bottom: Major L. V. Fry, Veterinary Corps, Chicago QM Depot; Lt. Col. H. Lancaster and Lt. Col. R. McNellis, both of the Veterinary Corps.



The demonstration team included, Robert Graf, technologist in charge of boneless beef research, as narrator, and Sergeant First Class George Nischan, Army Food Service School, Ft. Sheridan, Ill., who acted as boner. Sergeant Nischan formerly was with the National Live Stock and Meat Board.



Meat industry representatives were registered for the Associates four-way boning demonstration by Bert Gardner, acting chief, animal products division, Quartermaster Food and Container Institute.



SLAUGHTER SHIFTS—

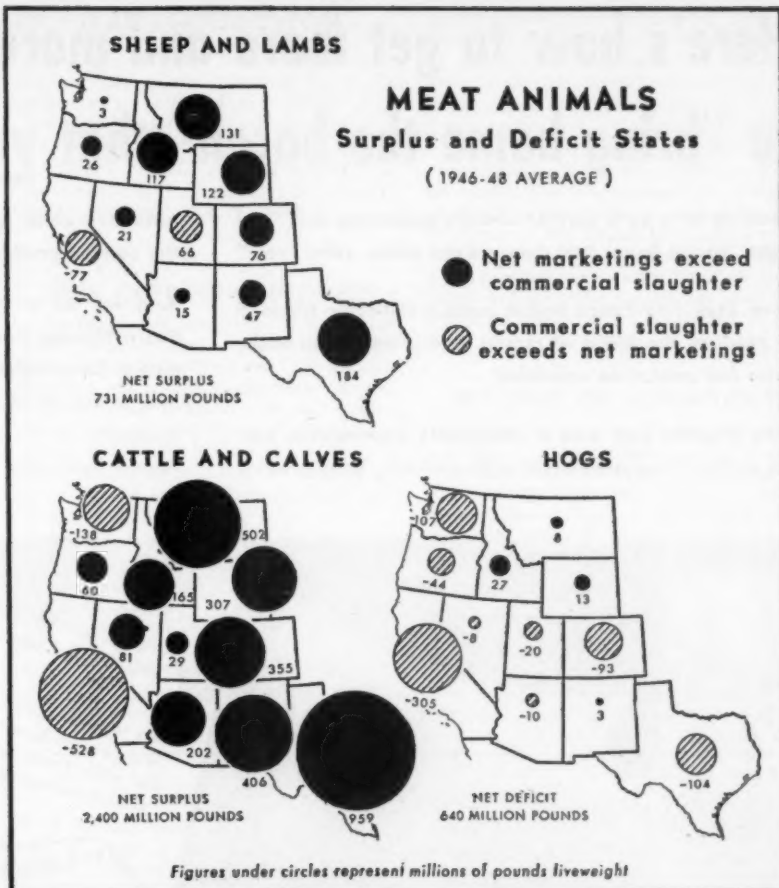
BAE Study Shows Fewer Animals and Less Meat from the West is Moving Eastward

ALTHOUGH western livestock producers still ship many of their animals East, and the demand in eastern markets is still important in determining the prices received by western producers, Harold Abel of the Bureau of Agricultural Economics pointed out recently that the historic pattern is changing. Fewer and fewer of the livestock produced in the West are moved East. More and more, conditions in western markets determine prices paid western producers.

Long-range shifts in the trade in western livestock were examined in a study recently completed by BAE and several agricultural experiment stations under the Research and Marketing Act. The study, which was intended mainly to lay groundwork for further research, points up several trends that affect the livestock industry in both East and West.

Abel notes that among the most striking of these shifts is the increase in slaughter by packing plants in the West in the last quarter century. From 1925 to 1948, slaughter in western plants jumped from roughly 3,000,000,000 lbs. (liveweight) to 6,000,000,000 lbs. During the same period, slaughter of meat animals in the other 36 states increased only about one-fifth. In 1925, western slaughterhouses accounted for only 11 per cent of total commercial slaughter for the country. In 1948, the percentage was up to 17.

While slaughter in western plants was doubling, meat animal production in the area increased only one-third. Western livestock producers are getting more meat per breeding unit or per acre of range land, but the livestock population—in terms of total animal



units—has changed only slightly. Since production of meat animals has lagged far behind the increases in commercial slaughter, the number of meat animals shipped to eastern markets has dropped steadily. In recent years, the weight (live) of animals slaughtered in western plants was about three-fourths of the total weight marketed by western producers. In the late 1920's the proportion was a little less than half.

Because of the increase in western slaughter, west coast packer buyers are coming much farther east to buy supplies of slaughter livestock than formerly. However, the area still produces a surplus of cattle and calves and sheep and lambs for shipment to other parts of the country. In recent years, this surplus has been running close to 2,500,000,000 lbs. compared with around 3,300,000,000 lbs. in 1925-27. Cattle and calves accounted for 2,400,000,000 lbs. of the surplus in recent years and sheep and lambs the remainder.

Western farmers do not produce enough hogs to meet slaughter requirements of western packers. Each year large numbers of hogs move into western states from rail points in the Corn Belt and the Dakotas. Movement of dressed and cured pork into the West also is large.

According to Abel, the surplus or

deficit situation varies considerably by states within the western area. The only states producing a surplus of hogs are Idaho, Montana, Wyoming, and New Mexico and in each of these states the surplus is small. California and Washington are the only states which do not produce surpluses of cattle and calves; California and Utah the only states without surpluses of sheep and lambs. However, about half the slaughter in the West is accounted for by packers in California, Oregon, and Washington. This means that large numbers of animals are hauled long distances from western farms and ranches to the west coast. A considerable amount of dressed and cured meat also is moved to the west coast from other western and midwestern states.

Other large concentrations of packing plants in the western region are located in the Southwest, particularly in Texas, which accounts for about one-third of total slaughter, and in Colorado which accounts for 11 per cent.

Among several factors influencing the increase in commercial meat production in the West, the rapid increase in population is by far the most important. The population of the area has risen almost two-thirds since 1925, while the other 36 states were gaining only one-fifth. Furthermore, disposable

(Continued on page 38.)

Here's how to get more and more people to "bring home the bacon" that you produce...

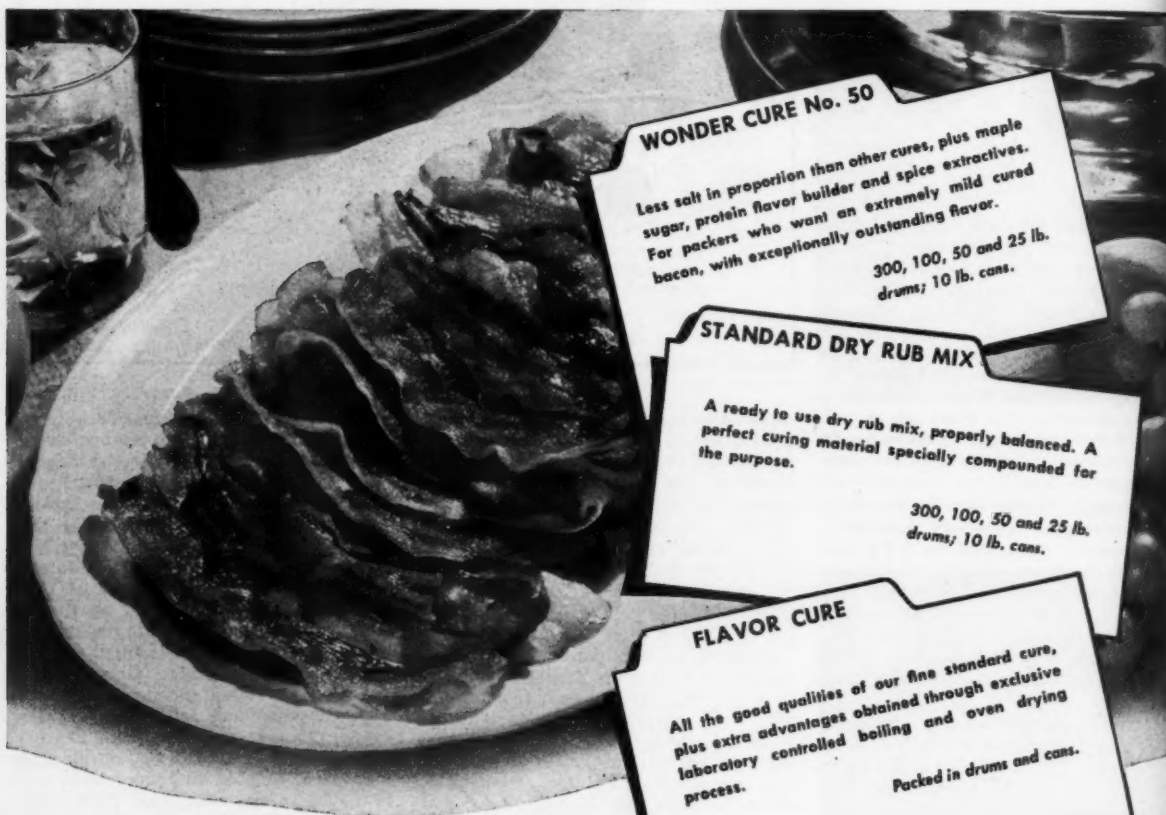
Looking for a sure way of always producing that "just right" bacon flavor that means extra sales, extra profit?

Then look into Fearn bacon cures—skillfully blended to produce the finest of results every time even under extra fast production schedules!

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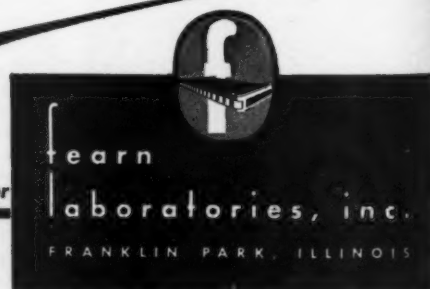
attractive color to the lean and a handsome color to the cooked product.

And for an unusually outstanding product there is Fearn Wonder Cure No. 50—a special cure with added protein flavor builder. If you are not already using it, or one of the other Fearn cures, we suggest that you investigate now—see how to get more people to "bring home the bacon" that you produce!



Write today for full details on the outstanding aid you get with Fearn Ingredients. Or better yet, let us run a test with you . . . just send us a brief outline of your problem for a quick appraisal of how we can serve your needs.

fearn adds sales and profits from added zest and flavor



SYSTEM IN COMBINATION LOAF PRODUCTION

In the combination loaf the meat processor can turn out a product which has maximum color and texture contrast for sales appeal. Moreover, in the one unit the processor can sell as many as four different kinds of loaves.

By proper arrangement of equipment and work distribution the preparation of such combination loaves can be handled with ease and economy. This is proved by the manner in which the job is done at the plant of the New England Provision Co., Boston, Mass.

At this plant the different kinds of loaves are removed from their molds and arranged on trucks by product type. The loaves are then transported to the cutting table for quartering. The

permit the gelatine to set. The combination loaves are removed from the molds next day and are placed in a transparent cellulose casing in the conventional manner.

Officials of the company report that systematizing the operation has greatly improved production efficiency.

NEW RENDERING PROCESS

Processes for removing fat and water simultaneously from vegetable and animal materials, covered by U.S. Patents 2503312 and 2503313, are now in commercial scale operation at the VioBin Corporation plant, Monticello, Ill., where more than \$1,000,000 worth of products have been sold between the time of application for and the issuing of the patents in April, 1950.

One application of these patents is a complete solvent rendering process, presented as a means for replacing the combined operations of wet or dry rendering, pressing and solvent extraction and for avoiding many of the operational difficulties of these older methods. Another application now in use for manufacturing pharmaceuticals, is the

production of raw, desiccated and defatted animal tissue with minimum loss of enzyme, vitamin and hormone activity. Various solvents can be used.

Ezra Levin, president of the VioBin Corporation, states that the use of these patents will be made available on licensing basis to all who may find them of value. The bio-engineering division of VioBin has been set up, under the direction of Dr. Frank Lerman, to work with companies interested in using these processes, making VioBin's pilot plant and laboratory facilities available for demonstration and test runs.

MID RULE ON ULTRA-VIOLET

Use of ultra-violet lamps and other equipment that produce ozone in such quantity as to interfere with meat inspection has been prohibited in official establishments under MID Memorandum 151, issued this week by A. R. Miller, chief of the Meat Inspection Division. The only exception under the ruling is when the lamps are used in coolers set aside for the quick aging of beef.

The Memorandum notes that ozone affects an inspector's sense of smell and also masks odors, thereby interfering with the inspection processes.



plant has modified a diagonal cut mitre box to help in quartering. The box is supported on vertical rods so that it can be swiveled through the 90-deg. change in plane involved in loading and unloading (see photograph above).

One end of the box is, in effect, a piston which can be pushed with a handle part way through the cutting form to eject the quartered loaf. When the mitre box is upright for loading, the piston end slides to the bottom. A meat loaf is placed in the box and the two diagonal cuts are made to divide the loaf into four quarters. The box is then tilted (as shown in picture) and the quartered loaf ejected by pushing forward with the piston. The mitre box simplifies the unloading process and reduces the danger of damage to the loaf.

A second worker places the cut loaves in front of the loaf assembler who assembles the quarters from four different kinds of loaves into one unit. A fourth worker and the second operator apply with brushes a hot and thick liquid gelatine on the four quarters and on the inside of a loaf mold and place the gelatine-coated product in the mold. A fifth operator places a lid on the mold and locks it.

The molds are chilled overnight to

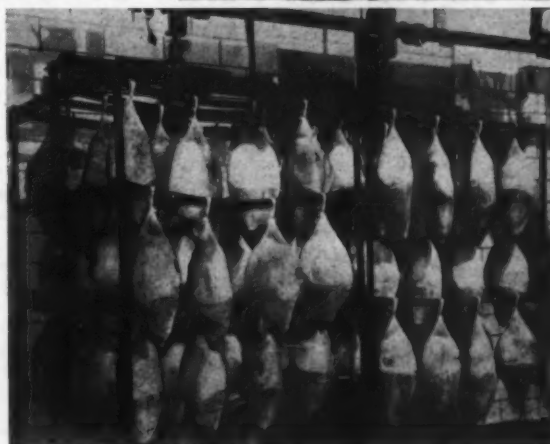
SPACE-SAVING CAGE

A collapsible 48-in. smokehouse cage, which occupies only 4 in. of rail space when collapsed, was developed several years ago by John Krauss, Inc., Jamaica, Long Island, and is in use there. The compactness of the cage permits storage of ten units in an area normally required for one cage (see photo at right). The cage is particularly suitable for sausage plants which are short on overhead rail space and for houses which have seasonal peaks in smoked meat production.

The cages are spring locked and can be opened or collapsed quickly. They are suspended from trolley hooks and can be separated from or placed on their trolleys with ease when collapsed. They are said to be easy to handle for repair and can be placed in storage during off-seasons on the floor in an unused portion of the plant.

Manufacturing rights to the collapsible smokehouse cages have been assigned to the Atmos Corporation, Chicago. The cages are available in stainless steel or black iron in various sizes from 30 x 30 to 48 x 48.

PHOTO AT RIGHT SHOWS CAGES LOADED WITH SMOKED MEATS



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MILES OF PRODUCTION SMILES ARE YOURS WITH WIENIE-PAK....

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Up and down the MEAT TRAIL

Admiral Anderson to Head Wilson Engineering Staff

Thos. E. Wilson, chairman of the board, Wilson & Co., has announced the appointment, effective May 1, of Admiral Chas. Carter Anderson to the headquarters staff as chief executive of the engineering department of Wilson & Co. Anderson, with his wide experience in various assignments on both land and sea, will bring further strength and leadership to the well-organized engineering staff of Wilson.



ANDERSON

At the time of his retirement he was in charge of the U. S. Navy's industrial managers office, 9th Naval District, with headquarters at Chicago. He was responsible for all Navy installations, maintenance and equipment of the Bureau of Ships in the 13 states of the district. A graduate of Annapolis, he later returned for a post-graduate course in diesel engineering, following which he continued instruction at Columbia university where he received the degree of Master of Science in 1928.

Versen Appointed Manager of Armour Chicago Plant

The appointment of A. G. Versen as general manager of the Armour and Company Chicago plant was announced by F. W. Specht, Armour president, on Friday. Versen has been manager of the smoked meat department of Armour and Company for 14 years. Prior to that he was manager at Davenport, Ia. and branch manager at Galesburg and at Decatur, Ill. He has also been a supervisor in sausage sales and canned food sales.

T. W. Trenkle, provision manager of the company's plant at Mason City, Ia., has been appointed assistant manager of the Chicago plant.

CORRECTION

G. W. Munro, who has been for several years manager of the canned food department of Armour and Company, has been promoted to the position of assistant to W. M. Elder, general manager of all canned food and sausage operations of Armour, rather than to the position of manager of the canned food department as was stated in these columns last week. H. D. Morris has been appointed to that position.

TWO HUNTER PACKING COMPANY EMPLOYEES RETIRE

George Goebel, who has completed 50 years in the meat industry, all in the sales department, and Wilbert Garland retired recently from the Hunter Packing Co., St. Louis. Right photo, John Burns, Hunter sales manager, extends best wishes to Goebel, who started selling meat in his father's market while still in his teens. In 1908 he joined the sales department of the St. Louis



(Mo.) Independent Packing Co., selling in St. Louis and various parts of Alabama. From 1929 until 1940 when he joined Hunter, he was with Gerst Brothers Packing Co., St. Louis. In left photo, George Smith, personnel manager, hands Garland his final pay check. He joined firm in 1942. At the time of his retirement Garland was a member of the specialty department of Hunter.

Personalities and Events of the Week

- Martinec Packing Co., Scotia, N. Y., is now in the third stage of its plant modernization program. The first step included new coolers and shipping facilities, followed by a new processing building. Present work is concentrated on new facilities for curing and smoking meats, including modern smokehouses. Work is being carried on under the direction of F. K. Taylor, general manager of the Martinec concern, who is also responsible for planning the program.
- Maurice C. Dakin, who covers the southern territory for the H. J. Mayer & Sons Co., Inc., has been awarded the American Meat Institute's 25-year silver service emblem by Wesley Hardenbergh, AMI president. Dakin started his industry career in 1924 with the Price Meat Co., Cleveland, Tenn. Two years later he took a position with Armour and Company, remaining until 1940 when he joined the Hughes-Curry Packing Co., Anderson, Ind. From 1941 to 1946 he was with the Ohio Provision Co., Cleveland, and on June 1, 1946, joined H. J. Mayer.
- Robert J. Colina, executive manager of Kennett-Murray & Co., livestock order buying firm, has just completed his fiftieth year in the industry and his thirty-second with Kennett-Murray. He started in the livestock field in 1900 with a Cincinnati livestock commission firm, after which he entered the live-

stock order buying end of the business. He started his own order buying concern in Cincinnati, later joining W. L. Kennett and F. L. Murray in 1918, as partner in charge of the Cincinnati office, to found the present Kennett-Murray organization.

- Research activities of the American Meat Institute Foundation in the field of nutrition will be discussed by Dr. H. R. Kraybill, director of research and education for the AMIF, at the meeting of the food industries advisory committee of the Nutrition Foundation, Inc., at Scartop, Pa., on May 11. The foundation was organized in 1942 by leaders in the food industries to foster research in nutrition. It has made 180 grants totaling \$1,987,830 to universities and medical centers in the United States and Canada for development of such research.
- Earl McAdams, for the past 11 years Philadelphia representative for E. Kahn's Sons Co., Cincinnati, died Monday, May 1. He is survived by his widow and two sons. His son, Robert, will assume his duties as representative for E. Kahn's Sons Co.
- Charles Sive, general manager of the Bird Provision Co., Pekin, Ill., has announced the appointment of Charles Kennedy as sales manager and Fred Haigh as office manager. Both men were formerly connected with the Sucher Packing Co., Dayton, O.
- Geo. J. Ruthenberg, divisional superintendent in charge of hide cellars of the Chicago plant of Swift & Company,

died April 28. He was 53 years old. He had been with the company since 1913 and a divisional superintendent since 1937.

● **Henry Arthur, Swift & Company** economist, is one of a panel which will appear before a conference early next month of senior officers and management executives of American businesses sponsored by the American Management Association. The panel will discuss strategic economic factors of the 1950's. Arthur is head of the commercial research department of Swift & Company.

● **Chester Adams** of the American Meat Institute's department of public relations has passed the entrance examinations of the Illinois Bar Association and will be formally sworn in within a few weeks. He took the law course at De Paul university while holding his full-time job at the Institute. During the war Adams served in the Navy and he has been with AMI since his discharge.

● **J. A. Strauss**, products department manager of the Memphis (Tenn.) Packing Co., is spending a three weeks vacation at Mineral Wells, Tex.

● **J. Clarence Dreher, jr.**, secretary-treasurer of the Dreher Packing Co., Columbia, S. C., was nominated from a field of six to one of two vacant city council seats in a recent election.

● **George C. Dinwoodie**, 61, plant sales manager for White Provision Co., Atlanta, Ga., died April 30 after a brief illness. Dinwoodie had worked for White and for Swift & Company for a total of 33 years.

● **D. Blumberg & Son**, Brooklyn, N. Y., is operating under that name as of May 1. The firm had leased its plant to other meat processors since October 1945.

● **John J. McKinney**, head timekeeper for the Ottumwa plant of John Morrell & Co., has completed 50 years continuous service with the organization. He worked in a number of different departments before becoming head timekeeper 18 years ago.

● **Dr. D. M. Doty**, assistant director of research and education for the American Meat Institute Foundation, will talk before the fourth district conference of the Amalgamated Meat Cutters and Butcher Workmen of North America in Minneapolis on May 8 on the "American Meat Institute Foundation and its Work."

● **Memphis Packing Co.**, Memphis, Tenn., has recently placed on the market a new 6-lb. box of its Tra-pak Ever Good sliced bacon.

● **R. Clement Wilson**, chairman and managing director of The Newforge Organization, and **R. Lowry Palmer**, general manager, Newforge Ltd., visited the office of THE NATIONAL PROVISIONER recently. Headquarters for Newforge is at Belfast, Northern Ireland, and the organization produces meat products, cans fruits and vegetables, prepares quick frozen foods and fats and animal foods. The two Newforge executives are visiting midwest-

ern meat packing and processing plants and also toured the packaging exposition in Chicago last week. Wilson reports that the firm has had considerable success in securing acceptance of its quick frozen prepared foods by hospitals and institutions in Ireland, Scotland and England which serve large numbers of meals.

● **William Stewart**, salesman of Stark, Wetzel & Co., Indianapolis, Ind., was awarded the Jim Baker Associates trophy as "Salesman of the Year" at the annual sales conference of the company. Stark-Wetzel presented a wristwatch to Stewart as champion salesman and a diamond studded pin for his membership in the Two Million Pound Club. Speakers were George Stark, president; Frank Stark and Erwin Wetzel, vice presidents, and Jim Baker, president, Jim Baker Associates.

● The Heimlicher slaughterhouse near Champaign, Ill., was destroyed by fire recently. Damage was estimated between \$10,000 and \$15,000.

● A recent meeting of the Arkansas City, Kans. Chamber of Commerce honored Maurer-Neuer, Inc., on its ninth anniversary. Talks were made by A. B. Maurer, president; Carl Neuer, vice president, and Charles Todt, provision manager.

● **James M. Phillips**, chief engineer in the motive power department of Armour and Company, St. Joseph, Mo., who is retiring after more than 42 years with the company, was honored recently by the Armour Men's Social Club.

● **Rudolph Fried**, 68, who was employed by Armour and Company for more than 40 years and was assistant general manager of the Seattle branch when he retired three years ago, died recently.

● More than 700 persons from all sections of the Upper Snake River Valley attended the open house of the newly established Valley Packing Co. at Sugar City, Ida. Visitors were shown through the new plant which had just been completed.

● **Henry E. Forcier**, 61, New England district manager for Wilson & Co., with headquarters in Boston, died recently following a heart attack.

● **Sam Satinsky**, one of the founders and a retired vice president of the Harding Packing Co., Anderson, Ind., died recently.

● The fifty-fourth annual convention of the National Cottonseed Products Association will be held at the Shamrock hotel, Houston, Friday and Saturday, May 12-13. Business sessions will be held each morning, May 15-17, with such speakers as Rilea Doe, vice president, Safeway Stores; Ralph S. Trigg, president, Commodity Credit Corp., and John J. Scanlan, assistant to the president, New York Cotton Exchange.

● **Leonard G. Irvine**, sales manager, Swift Canadian Co., has been elected president of the Sales Research Club of Toronto.

● The Chamber of Commerce of Omaha and the Omaha Livestock Foundation have begun distribution of more than

Geo. Lewis Named Vice

President of Institute

George M. Lewis, director of the American Meat Institute's department of marketing, was elected a vice president of the Institute at a recent meeting of the board of directors in San Francisco.



GEORGE LEWIS

Lewis, who has been on the Institute staff since 1930, holds degrees from A. & M. College of Texas and Harvard university. He was formerly in charge of livestock and meat studies for the Bureau of Business Research of the University of Texas and did crop and livestock estimates for the Department of Agriculture. He is also a director of the Institute of Meat Packing, conducted jointly by the American Meat Institute and the University of Chicago.

National Provisioner

Treasurer Dies at 66

Franz W. Borchmann, treasurer of THE NATIONAL PROVISIONER for the past eight years, died on April 28 at the home of his daughter in Towaco, N. J. He was 66 years of age. Prior to his association at the PROVISIONER, Borchmann was financial manager of Briesen and Shrenk, New York, for 15 years. He was born in Berlin, Germany.

He is survived by his wife, Rudolphine; a daughter, Helen M. Doremus; a sister, Clara Fehde, and a brother, Ernest. Services were held in Flushing, N. Y., on May 2.

1,000,000 tiny red seals, cut in the form of a choice steak and bearing the legend, "Omaha—The Nation's Steak House." Omaha businessmen and housewives are asked to use them on all letters and envelopes. There's even a meat taste to the gummed part of the sticker, sponsoring officials say.

● **Harry Horowitz**, 60, a member of Friedman and Belack, Philadelphia, died recently after a short illness.

● **C. A. Durr Packing Co.**, Utica, N. Y., participated in the recent Utica Industrial Exhibit which featured locally-made products.

● **Gus Bahr**, who has had extensive experience in the meat packing business, has been appointed superintendent of the H. F. Busch Co., Cincinnati. He succeeds E. A. Kohl, who resigned. Bahr has been with the company for about a year.

● A new plant is being built at North Platte, Nebr. by the Flicker Packing Co. The larger building will permit expansion of the company's facilities.

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RECENT PATENTS

The information below is furnished by patent law offices of

LANCASTER, ALLWINE & ROMMEL

468 Bowen Building
 Washington 5, D. C.

The data listed below is only a brief review of recently issued pertinent patents obtained by various U. S. Patent Office registered attorneys for manufacturers and/or inventors.

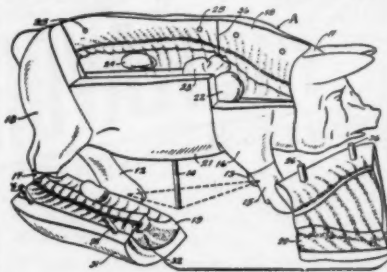
Complete copies may be obtained direct from Lancaster, Allwine & Rommel by sending 50c for each copy desired. They will be pleased to give you free preliminary patent advice.

No. 2,500,543, ANTIOXIDANT, patented March 14, 1950 by Lloyd A. Hall, Chicago, Ill., assignor to The Griffith Laboratories, Inc., a corporation of Illinois.

Patent covers various antioxidant compositions, including propyl gallate, in propylene glycol carrier. Object is to provide an antioxidant for butter, salad dressings, cheese spreads and other foods containing fats, and which contain a considerable amount of moisture or water in emulsion.

No. 2,501,520, SECTION MODEL OF MEAT ANIMALS, patented March 21, 1950 by Harry A. Howard, Chicago, Ill., assignor to Armour and Company, Chicago, Ill., a corporation of Illinois.

One side of the model, together with the two legs therebelow is substan-



tially intact and in which one side is sectioned and removable in sections that represent different meat cuts, these sections including the two legs of the sectioned side.

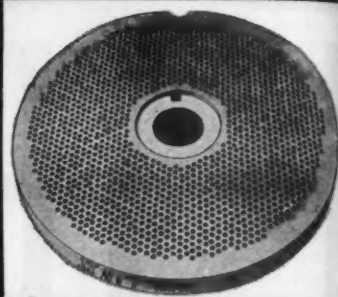
No. 2,502,109, STABILIZATION OF EDIBLE FATS, OILS, AND FOODS CONTAINING FATS AND OILS, patented March 28, 1950 by Frederik D. Tollenaar, Utrecht, Netherlands, assignor to Nederlandse Organisatie voor Toegepast-Natuurwetenschappelijk Onderzoek, ten behoeve van de Voeding, Utrecht, Netherlands, a corporation of the Netherlands.

This process for preventing the autoxidation of edible fats, oils, and of foodstuffs containing edible fats or oils, is characterized in that a small percentage of an antioxidant tetra alkylthiuram disulphide is incorporated

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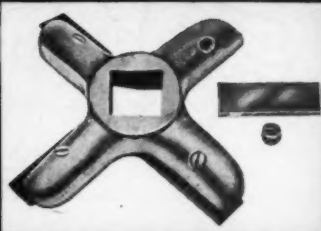
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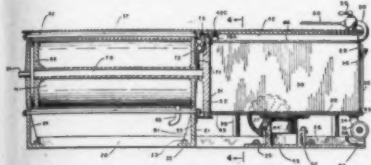
amounting to not more than .1 per cent of the fat or oil involved.

No. 2,502,115, PROCESS OF PARTLY DEHYDRATING MEAT, patented March 28, 1950 by Siegfried Zimmermann, Seekirchen, Salzburg, Austria.

The steps consist in salting meat and dehydrating the salted meat in the presence of an edible fatty substance in a vacuum at temperatures above the boiling point of water for the particular degree of vacuum employed, and interrupting the treatment when the water content of meat is 20 to 30 per cent.

No. 2,502,611, SAUSAGE STUFFING APPARATUS, patented April 4, 1950 by Anton G. Weier, Chicago, Ill.

This apparatus comprises a container for the material having one end offset to form a recess and a closure removable from this end, a cylinder and piston



including a plunger crosshead opposite this end and receivable in the recess, a device to free the end closure from the container and mount it on the inner side of the crosshead, a material outlet at the other end of the container, and means to operate the crosshead between these ends to force material within the container through the material outlet.

No. 2,503,205, RENDERING FAT, patented April 4, 1950 by William M. Leaders, Chicago, Ill., assignor, by mesne assignments, to Swift & Company, a corporation of Illinois.

Fat from animal tissue is rendered by subjecting the fatty tissue to a temperature of about 180 degs. F. for a period of about 5 hours in the presence of liquefied propane in an amount corresponding to a ratio by volume of about 10 parts propane to 1 part fatty tissue and maintaining the solvent in the liquid phase whereby color bodies are rejected by the solvent and the solubilized fat decolorized in rendering.

No. 2,503,282, FOOD PRODUCTS OF COMMUNUTED ANIMAL TISSUE, patented April 11, 1950 by Archibald L. Lynne, Chicago, Ill.

The coherence of a loaf of meat is increased, without otherwise sensibly altering the loaf, by incorporating not more than about five per cent of autolyzed yeast therewith.

No. 2,504,507, PROCESS FOR PRESERVING ANIMAL FATS, patented April 18, 1950 by Melville E. Dunkley, Modesto, Calif.

Here, the steps comprise removing fat from the tissue by heat treatment of the same, and then commingling the removed liquid fat with bubbles of a gas consisting of products of combustion analyzing substantially 8.2 per cent carbon dioxide, 0.1 to 0.2 per cent acetylene, 0.2 to 0.1 per cent oxygen, 3.8 per cent carbon monoxide, 2.2 per cent methane and 85.5 per cent nitrogen.

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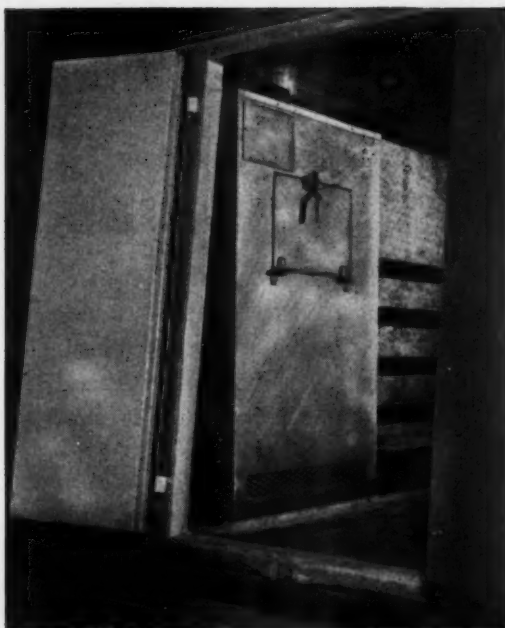
- ☐ Beef Clods
- ☐ Beef Trimmings
- ☐ Boneless Butts
- ☐ Shank Meat
- ☐ Beef Tenderloins
- ☐ K Butts
- ☐ Boneless Chucks
- ☐ Boneless Beef Rounds
- ☐ Insides and Outsides and Knuckles
- ☐ Short Cut Boneless Strip Loins
- ☐ Beef Rolls
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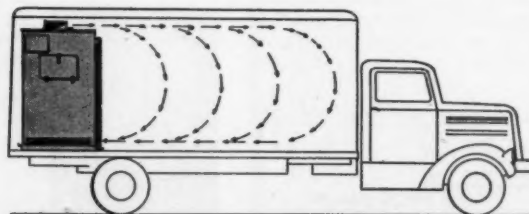


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SPECIFICATIONS

	No. 2027	No. 2038
SIZE.....	19"x28"x60"	19"x38"x63"
ICE CAPACITY.....	450 lbs.	650 lbs.
WEIGHT.....	275 lbs.	350 lbs.
MOTOR.....	Six or twelve volt, direct current	
FAN.....	Eight-inch Blower type (Squirrel cage)	
12-gauge steel galvanized after fabrication		

Write for details of these low-cost economically-operated D & G Units today

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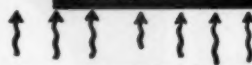


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We specialize in packing plant liquidations. Watch for notices of liquidation sales!

THE FAN THAT BLOWS



UPWARDS:

*Reco**

Refrigerator Fan

Cold is not enough to keep food products at their best. Controlled circulation is necessary in every portion of the cooler. RECO Refrigerator Fans blow upward instead of horizontally. The air follows the ceiling line and down the walls and up to the fan again leaving no dead air pocket.

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Established 1900

River Grove, Ill.

OLD PLANTATION SEASONINGS

For over A Quarter of a Century We Have Sold Blended Quality Sausage Seasonings Exclusively; Nothing Else.

Our Salesmen will call on request

A. C. LEGG PACKING COMPANY, INC.

BIRMINGHAM, ALABAMA

NEW EQUIPMENT *and Supplies*

PACKER TESTS NEW BUNKER

Some interesting data were gathered recently by Kingan & Co. in a test of a new type of non-mechanical truck refrigeration unit which uses dry ice for a refrigerant.

This test by the Tampa, Fla., branch of Kingan utilized a standard 12-ft. in-



sulated route delivery truck. The test trip was about 350 miles, covered 18 hours, and outside temperatures averaged 78 degs. Both frozen and non-frozen meats were carried, with only 150 lbs. of dry ice required for the run.

Lined with 3 in. of insulation and rated in fair condition, the truck was equipped with one four-block (200-lb. capacity) "Super Cold Shot Bunker," mounted in the left front corner. Loaded at 4 a.m., the truck carried a mixed cargo ranging from frozen livers (26 degs.), to pork loins (34 degs.), beef (38 degs.) and cured products (60 degs.). The loading took 1½ hours and the dry ice was added at the same time.

A total of 43 door openings was clocked during the run which ended at 9:30 p.m., with each door opening averaging five minutes for deliveries. This amounted to 3.7 hours of the time that the truck was on the route. With outside temperatures varying from 58 to 97 degs., the inside truck temperature averaged 41 degs. From its last delivery stop until its return to the plant two and a half hours later, the temperature within the truck body was 40 degs.

Temperatures of 42 products, taken at loading and unloading, showed an

average difference of 1 deg. The frozen livers, loaded at 4 a.m. at 26 degs., were unloaded at 6 p.m., still frozen at 26 degs. The other products were in similar condition.

The new bunker is designed particularly to offset cold loss due to frequent door openings. It features a dual air-flow device which forces the air into contact with the dry ice twice for extra temperature bring-down before circulating the cold air throughout the body.

The bunker is constructed of reinforced aluminum, with the dry ice chamber directly above a two-inch enclosed air duct. A sirocco-type fan draws the air in over the dry ice blocks for direct contact with the refrigerant and then forces the air through the chilled air duct for further cooling before it is circulated throughout the truck body. Four studs support the unit.

On the truck used in this test, the switch controlling the fan was installed in the truck doors; the fan operated only when the doors were closed, saving refrigeration during door openings. The blast of cold air quickly brought down the higher temperatures of the truck when the doors were closed after a delivery. Air temperatures at the discharge end of the duct varied between zero and minus 27 degs.

While this test was confined to a route truck, the manufacturer—Foster-Built Bunkers, Inc. of Chicago—states that there are other model bunkers available that are equally practical for cross country vehicles.

VERSATILE ELECTRIC MOTOR

Sterling Electric Motors, Inc., Los Angeles, has in full production an improved line of gear head electric motors which they term the Sterling "Slo-Speed" motor. The unusual feature of this new design is that the motor can be mounted in any position—either standard horizontal floor mounting, inverted ceiling mounting, side wall mounting, or in a vertical position with the shaft pointing up or down. This convenient feature will save plant engineers time and money, the maker states.

Slo-Speed gear head motors, which give the correct speed for many applications, have valuable features such as the weatherproof design, high efficiency due to an integrally built unit with helical gears, the Herringbone rotor, liberal heavy duty ball bearings lubricated for life, compact design through the use of offset shafts and positive reliable lubrication through Sterling's dip-and-splash system which permits mounting the unit in any position.

PROPORTIONING PUMP FOR ANTIOXIDANT

The use of Tenox II as an antioxidant for lard and other edible fats has created the problem of efficiently and accurately injecting it into the lard. Hills-McCanna Co., Chicago, claims that their "U" Type proportioning pump solves



the problem. This pump was originally designed for highly accurate, small capacity proportioning work in various industries.

The pump features horizontal liquid ends with vertical, composite type check valves incorporating suction and discharge in the same body. All bearing points that are subjected to heavy loads are equipped with roller bearings. The pump may be driven by motor, belt, sprocket, reciprocating or special drives. Drive is through a rack and pinion type sealed in grease. Single or multiple feeds in capacities up to 0.520 gpm are available. It is believed the pump would be suitable for handling other antioxidants similar in their characteristics to Tenox II.

DRUM HEAD CUTTER

A cutter that is said to cleanly cut the head of any size drum in approximately one minute has been introduced by Michael A. Schinker Mfg. Co., Chicago. Manually operated, the cutter will work equally well on empty or filled drums of from 10 to 55 gal. sizes and 20 to 16 gauge stock.

The cutter leaves no ragged edges, the metal being flanged slightly inward. It weighs 36 lbs. and can be safely used on drums containing dangerous vapors, the maker states. The cutter blade will cut about 1,000 heads before dulling and then can be resharpened. The device also can be used for sealing leaky chimneys by replacing the cutter wheel with a roller wheel.

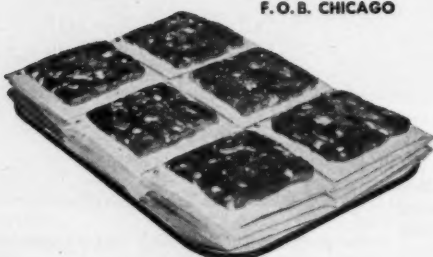
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MINUTE STEAKS...NEW MARKETS FOR TOUGHER CUTS OF BEEF!



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AUTOMATIC
Only \$59500
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WITH THE NEW *Holly* MATIC

ELECTRIC STEAK AND PATTY MOLDING MACHINE

SELL STEAKS INSTEAD OF STEW BEEF. Use your end pieces and lower priced cuts to produce tender, appetizing Minute Steaks—they sell at higher prices—they increase sales volume—they require less time and labor to process—all of which means **GREATER PROFITS.** Also supply your accounts with hamburger patties, pork sausage patties, ham steaks, mock chicken steaks, veal chops, veal cutlets, etc.—all of these are processed on the same machine. The **HOLLYMATIC** pays for itself as it produces. Write today for full color folder giving complete details.

The **HOLLYMATIC** molds, ejects, and stacks 1800 patties per hour on processed paper. Accurate control of size, weight, and shape of patty whether sandwich thin or steak thick—from all types of ground meat, fine hamburger to coarse chopped steak... range from 3 to 16 patties per lb.

REPRESENTATIVES WANTED—Territories open east of the Rockies for **INDIVIDUALS** to handle sales and service of **HOLLYMATIC** machines and supplies. Only those best qualified will be selected.

HOLLY MOLDING DEVICES, Inc.

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Attention: SAUSAGE MFRS!

For better flavored pickle pimento meat loaves, use the famous 1950 **PIKLE-RITE SWEET PICKLE CHUNKS.**

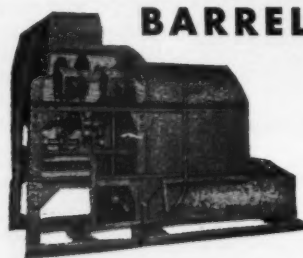
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"Pickle-Rite Improves Your Appetite"

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BARREL WASHER

Cleans barrels efficiently, economically and speedily! Heavy structural steel, hot-dip galvanized complete, assures years of satisfactory service. Three rotating brushes are so arranged that both sides and bottom are washed at the same time. Tub and vat washer models also available.

Write for our early delivery date!

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Kurly Kate METAL SPONGES

Designed especially for cleaning all types of meat processing equipment. Will not rust or splinter, cut the hands or injure metal or plated surfaces. Kurly Kate Metal Sponges are fast working, easy to use, and easy to keep clean. Made in **STAINLESS STEEL, NICKEL, SILVER and BRONZE.**

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Satisfaction fully guaranteed

ORDER FROM YOUR
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New Wilson Laboratory

(Continued from page 13.)

packaged in small cellophane bags. The product is called "Tasty-Pops."

Some of these experimental studies are inconsequential as far as the overall laboratory program is concerned. But they indicate the scope of the research which Wilson is doing.

Most of its research is of the applied or practical type. It supports basic research at schools and universities, however, and some of its own laboratory work does approach basic research. One scientist, for example, is attempting to discover what affects the tenderness of raw meat.

Wilson's complete pharmaceutical laboratory, also in Chicago, is entirely separate from its meat research and technical laboratory.

The sales and consumer service handles the following: (1) product testing, which includes food acceptance tests, comparison tests, spice control and quality control; (2) sales service, including label copy, and (3) recipe development, food pictures, news releases and promotions.

The experimental kitchen has two complete units, designed so that two girls may work independently. Each unit contains approximately the same equipment as an average kitchen, and the home economists attempt to duplicate the homemakers' approach. Recipes are tested on both gas and electric ranges and with various cooking utensils—aluminum, glass, stainless, etc.

Adjoining the kitchen is an attractive room where taste testing panels meet. It is completely separated from the kitchen, and panel members sitting around the table cannot see into the kitchen.

Wilson conducts two types of acceptance panels. A few people within the laboratory who have a trained sense of taste—the ability to distinguish between small differences in flavor or varying intensities of flavor—are used to determine the strength of a sage flavor in a product, for example. But when the company is trying to get a general reaction to a product or to determine whether pork sausage made by a certain formula is preferred over another pork sausage, a large panel of about 50 untrained persons is used.

The tests are set up by the home economics section but are conducted by the various departments, depending on the item being evaluated. In this work the laboratory thinks of the home economics section as a tool of the other departments, to cooperate with them by determining whether a proposed change really improves a product, from the standpoint of taste appeal.

Food acceptability tests are carried further than the consumer division, however. After tests are made there, if it is felt worthwhile to proceed with the project, the company's market research department may conduct large scale tests or commission an outside firm which specializes in this type of service.

The bakery service section is an important part of sales and consumer service. Its technicians work with the company's sales staff who sell bakers and also spend time in the field helping Wilson customers. These technicians even train customers' employees in the modern techniques of baking. They have a broad knowledge in many products and baking processes.

Wilson realizes that there is a vast field for research in the use of fats other than by the baking industry. Potato chips, which are 40 per cent fat, are an example. Whenever Wilson provides the shortening for potato chips, it is interested in the frying process the manufacturer employs. It sends its technical

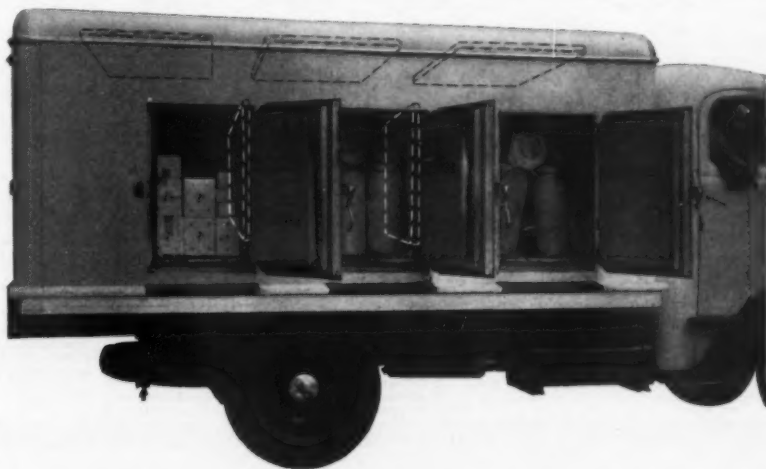
men into plants which are having difficulty or want advice.

The Chicago laboratory serves as the technical control headquarters for the entire company. To provide adequate product and processing control, laboratories are maintained also at important Wilson plants.

Technicians in this section are concerned with bacteriological tests, chemical analyses, physical tests and other control tests necessary to insure uniform, high quality of products.

The company sets up standards for every product and tests are run against these standards. Many factors must be considered in establishing a standard.

(Continued on page 37.)



Keep Truck Bodies DRY • COLD • ODORLESS for less than 10¢ per day

The cost of permanent truck refrigeration is unbelievably low compared to the use of wet or dry ice. You can refrigerate a truck and maintain predetermined temperatures throughout the longest day's run for less than a dime . . . by using Kold-Hold "Hold-Over" truck plates. These plates keep truck bodies clean, sweet, dry and odorless to eliminate losses from spoilage. They keep your products safe, clean, attractive and more saleable.

Kold-Hold "Hold-Over" truck plates take a minimum of space in the truck, permitting longer, more profitable runs be-

cause of adequate refrigeration.

ASSURE SAFE MINIMUM TEMPERATURES

The temperature of the truck is controlled uniformly and accurately by Kold-Hold "Hold-Over" Plates when properly fitted to your truck and operating requirements. Some users need a small compressor mounted on the truck which can be plugged in at night to any 110 or 220 volt current. Others operate with direct connections to an existing plant ammonia line. The method is determined by your needs, the results are always the same . . . low cost, dependable truck refrigeration!

See your local refrigeration supplier or write us for details

KOLD-HOLD

PROTECTION

protects every step of the way

TRANSPORTATION

KOLD-HOLD MANUFACTURING CO., 460 E. Hazel St., Lansing 4, Mich.

March Output of Inspected Meat Products Exceeded Month and Year Earlier—USDA

OUTPUT of practically all meat and meat food products during March the month which was 218,451,000 lbs. larger than that of February, according

MEATS AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER FEDERAL INSPECTION—MARCH 1950, WITH COMPARISONS

Meat placed in cure—	March		January-March	
	1950	1949	1950	1949
Beef	9,183,000	9,184,000	26,095,000	23,687,000
Pork	312,407,000	306,761,000	859,072,000	842,072,000
Smoked and/or dried—				
Beef	4,182,000	4,981,000	12,157,000	13,497,000
Pork	183,445,000	176,621,000	493,913,000	489,461,000
Sausage—				
Fresh (finished)	21,872,000	21,096,000	63,593,000	65,494,000
Smoked and/or cooked	74,379,000	75,908,000	210,411,000	213,549,000
To be dried or semi-dried	9,179,000	9,581,000	28,641,000	27,786,000
Total sausage	105,430,000	106,585,000	302,645,000	306,769,000
Lard, head cheese, chili con carne, jellied products, etc.	14,453,000	14,026,000	40,470,000	40,246,000
Cooked meat—				
Beef	2,460,000	2,322,000	7,162,000	7,077,000
Pork	76,206,000	51,837,000	172,401,000	135,067,000
Canned meat and meat food products—				
Beef	7,743,000	8,573,000	22,388,000	28,218,000
Pork	44,100,000	41,974,000	148,782,000	138,065,000
Sausage	5,826,000	6,702,000	17,456,000	20,114,000
Soup	54,129,000	47,135,000	144,721,000	107,796,000
All other	38,389,000	30,618,000	106,978,000	100,923,000
Total	150,187,000	135,062,000	437,325,000	395,110,000
Bacon, (Sliced)	66,373,000	57,908,000	178,774,000	162,844,000
Lard—				
Rendered	161,640,000	151,123,000	504,510,000	503,603,000
Refined	105,824,000	125,636,000	350,468,000	369,117,000
Rendered pork fat—				
Rendered	9,306,000	8,851,000	28,833,000	25,254,000
Refined	4,077,000	4,003,000	14,489,000	16,002,000
Oil stock	8,556,000	8,316,000	23,217,000	22,612,000
Edible tallow	5,624,000	8,214,000	15,986,000	22,548,000
Compound containing animal fat	24,811,000	15,846,000	64,754,000	48,283,000
Oil containing animal fat	2,728,000	2,585,000	6,349,000	7,086,000
Miscellaneous	7,953,000	11,131,000	23,037,000	27,040,000
Total	1,254,845,000	1,201,080,000	3,561,054,000	3,462,975,000

*This figure represents "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

was stepped up compared with a month earlier, resulting in total production for

to the U. S. Department of Agriculture. March 1950 production of 1,254,845,000

HOG AND PORK MARKETS AGAIN REPORTED AT HIGHER LEVELS

(Chicago costs and credits, first three days of week.)

The prices paid in this week's live hog and pork product markets advanced sharply over last week. Hogs sold from 50c per live cwt. higher for the heavies to 61c higher for the lights. All margins showed improvement, however, since product values climbed higher.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. The values reported here are based on available Chicago market figures for the first three days of the week.

180-220 lbs.					220-240 lbs.					240-270 lbs.				
Pct. live wt.	Price per lb.	Value		Per cwt. live	Pct. live wt.	Price per lb.	Value		Per cwt. live	Pct. live wt.	Price per lb.	Value		Per cwt. live
		per cwt. live	yield				per cwt. live	yield				per cwt. live	yield	
Skinned hams	12.6	43.1	\$ 5.43	\$ 7.80	12.6	43.1	\$ 5.43	\$ 7.63	12.9	42.5	\$ 5.48	\$ 7.69		
Picnics	5.6	25.8	1.44	2.69	5.5	25.5	1.40	1.96	5.3	24.8	1.31	1.84		
Boston butts	4.2	33.0	1.39	2.01	4.1	32.9	1.33	1.90	4.1	31.3	1.28	1.78		
Loins (blade in)	10.1	43.9	4.43	6.41	9.8	42.9	4.21	5.96	9.6	37.5	3.60	5.02		
Bellies, S. P.	11.0	27.4	3.01	4.36	9.5	26.5	2.52	3.58	3.9	22.2	.87	1.22		
Bellies, D. S.					2.1	18.5	.39	.56	8.6	18.5	1.50	2.22		
Fat backs					3.2	7.5	.24	.34	4.6	8.5	.39	.54		
Plates and jowls	2.9	10.0	.29	.42	3.0	10.0	.30	.41	3.4	10.0	.34	.48		
Raw leaf	2.3	9.7	.22	.31	2.2	9.7	.22	.30	2.2	9.7	.21	.30		
P. S. lard, rend. wt.	13.9	10.6	1.47	2.11	12.3	10.6	1.30	1.83	10.4	10.6	1.10	1.54		
Spareribs	1.6	32.0	.52	.74	1.6	25.8	.41	.59	1.6	16.8	.27	.36		
Regular trimmings	3.3	18.8	.62	.88	3.1	18.8	.58	.79	2.9	18.8	.55	.77		
Feet, tails, etc.	2.0	8.9	.18	.27	2.0	8.9	.18	.25	2.0	8.9	.18	.25		
Offal & misc.			.60	.86			.60	.85			.60	.84		
Total yield & value	69.5		\$10.90	\$28.26	71.0		\$19.13	\$26.95	71.5		\$17.77	\$24.85		
Cost of hogs			\$17.64				\$17.76					\$17.61		
Condemnation loss			.08				.08					.08		
Handling and overhead			.90				.78					.71		
TOTAL COST PER CWT.			\$18.62				\$18.62					\$18.40		
TOTAL VALUE			19.60				19.13					17.77		
Cutting margin			+\$ 1.02				+\$.51					-\$.63		
Margin last week			1.01				.45					.76		

lbs. of meat and meat items was also larger (by 53,765,000 lbs.) than that of the same month in 1949. Production of meat items for the first quarter of 1950 was 98,679,000 lbs. greater than for the comparable period of 1949.

Sausage output of 105,430,000 lbs. was 13,065,000 lbs. above February's total but was 1,105,000 lbs. less than that of March, 1949. The three-month cumulative total sausage production in 1950 lagged 6,124,000 lbs. behind the comparable 1949 output.

Meat and meat food products were canned in heavier volume during March, 1950 than both a month earlier and a year earlier.

AMI PROVISION STOCKS

The decline in holdings of pork meats was continued during the last half of April. The decrease was small, however, with April 29, 1950 stocks being only 2,000,000 lbs. under inventories at mid-month. A year earlier, packers held 18,800,000 lbs. more pork in storage, while the 1939-41 average was 579,800,000 lbs.

As in the past month, lard and rendered pork fat holdings were increased by packers reporting to the American Meat Institute. The 5,500,000 lbs. added to inventories brought April 29 stocks to 132,300,000 lbs. This amount was 33,600,000 lbs. under year-earlier holdings and 48,700,000 lbs. below the three-year average.

Provision stocks as of April 29, 1950, as reported to the American Meat Institute by a number of representative companies, are shown below as percentages of the holdings two weeks earlier, last year and the 1939-41 average for the comparable date.

	April 29 stocks as Percentages of Inventories on			
	Apr. 15, 1950	Apr. 30, 1949	1939-41 av.	
BELLIES				
Cured, D. S.	93	74	..	
Cured, S. P. and D. C.	101	87	103	
Frozen-for-cure, D. S.	111	200	..	
Frozen-for-cure, S. P. & D. C.	99	104	102	
Total bellies	99	94	87	
HAMS				
Cured, S. P. regular	92	85	5	
Cured, S. P. skinned	107	89	65	
Frozen-for-cure, regular	100	50	1	
Frozen-for-cure, skinned	102	106	82	
Total hams	104	94	37	
PICNICS				
Cured, S. P.	103	103	83	
Frozen-for-cure	98	78	72	
Total picnics	96	80	77	
FAT BACKS, D. S. CURED	96	82	32	
OTHER CURED & FROZEN				
Cured, D. S.	95	85	..	
Cured, S. P.	95	70	59	
Frozen-for-cure, D. S.	94	44	72	
Frozen-for-cure, S. P.	96	120	117	
Total other	95	90	76	
BARBELED PORK	76	133	18	
TOT. D. S. CURED ITEMS	94	76	..	
TOT. S. P. & D. C. CURED	103	87	71	
TOT. FROZ. FOR D. S. CURE	103	90	..	
TOT. S. P. & D. C. FROZEN	99	103	89	
TOTAL CURED AND FROZEN—FOR-CURE	100	94	72	
FRESH FROZEN				
Loins, shoulders, butts and spareribs	95	124	104	
All other	99	103	140	
Total	97	115	116	
TOT. ALL PORK MEATS	96	76	..	
RENDERED PORK FAT	89	81	1	
LARD	105	80	72	

*Small percentage change.
†Included with lard.

Meat Production Registers 9% Upswing After Several Weeks of Static Output

MEAT production under federal inspection for the week ended April 29 totaled 310,000,000 lbs., the U. S. Department of Agriculture estimated this week. There was a moderate increase in slaughter of all species with production

140,000,000 lbs., compared with 127,000,000 for the preceding week and 139,000,000 in the same week a year ago.

Calf slaughter was 122,000 head compared with 121,000 a week earlier and 139,000 during the same period last

for the week ended April 29 as against 136,000,000 for the preceding week and 135,000,000 last year. Lard production was 38,300,000 lbs., compared with 36,300,000 last week and 35,500,000 a year earlier.

Sheep and lamb slaughter was 225,000 head compared with 195,000 head for the preceding week and 157,000 for the period last year. Production of lamb and mutton for the three weeks under comparison amounted to 10,400,000, 9,000,000 and 7,000,000 lbs., respectively.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION¹

Week ended April 29, 1950—with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and mutton		Total meat	
	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Prod. mil. lb.	Prod. mil. lb.
April 29, 1950.....	258	139.6	122	12.3	1,103	147.8	225	10.4	310.1	310.1
April 22, 1950.....	234	127.1	121	12.2	1,044	135.7	195	9.0	284.0	284.0
April 30, 1949.....	250	138.7	139	13.6	992	135.4	157	7.0	294.7	294.7

AVERAGE WEIGHTS (LB.)

Week Ended	Cattle		Calves		Hogs		Sheep & lambs		LARD PROD.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per 100 lbs.	Total mil. lb.
April 22, 1950.....	983	541	180	101	239	134	100	46	14.5	38.3
April 15, 1950.....	983	543	180	101	234	130	101	46	14.8	36.3
April 30, 1949.....	993	555	173	98	248	136	97	45	14.7	35.5

¹1950 production is based on the estimated number slaughtered for the current week and on average weights of the preceding week.

up 9 per cent from 284,000,000 lbs. for the preceding week and 5 per cent above the 295,000,000 lbs. for the same period last year.

Cattle slaughter of 258,000 head was 10 per cent above 234,000 for the preceding week and 3 per cent above the 250,000 reported for the corresponding week last year. Beef production was

year. Output of inspected veal for the three weeks under comparison amounted to 12,300,000, 12,200,000 and 13,600,000 lbs., respectively.

Hog slaughter of 1,103,000 head was 6 per cent above 1,044,000 head for the preceding week and 11 per cent above 992,000 head for the same week in 1949. Production of pork was 148,000,000 lbs.

CHICAGO PROVISION STOCKS

	Apr. 30, '50, lbs.	Mar. 31, '50, lbs.	Apr. 30, '49, lbs.
All barreled pork (brls.).....	2,894	2,781	1,030
P. S. lard (a).....	51,125,575	40,098,474	72,867,801
P. S. lard (b).....	2,319,000	2,319,000	6,573,000
Dry rendered lard (a).....	2,540,823	982,475	391,000
Dry rendered lard (b).....	280,000
Other lard.....	4,515,063	3,935,859	3,980,578
TOTAL LARD.....	60,500,784	47,285,808	83,592,379
D. S. cl. bellies (contract).....	254,900	74,400	93,000
D. S. cl. bellies (other).....	4,687,725	4,745,252	5,970,383
TOTAL D. S. CL. BELLIES.....	5,042,625	4,819,652	6,063,383
D. S. rib bellies.....
D. S. fat backs.....	1,266,090	1,263,065	1,543,000
S. P. regular hams.....	768,920	849,419	2,908,000
S. P. skinned hams.....	18,126,803	16,046,089	16,305,740
S. P. bellies.....	23,281,900	23,614,073	16,489,411
S. P. picnic, S. P. Boston shldrs.....	6,917,673	6,289,588	7,169,142
Other cut meats.....	8,906,536	10,084,718	9,157,838
TOTAL ALL MEATS.....	64,307,637	62,968,604	59,651,523
(a) Made since October 1, 1949. (b) Made previous to October 1, 1949.			

The above figures cover all meats in storage in Chicago, including holdings owned by the government.

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PACK your meat products, lard or shortening in a Heekin lithographed or plain metal can. Heekin

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increased production
with the quick-easy
working efficiency of*

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● **UNIFORM QUALITY** and appearance. Special springs allow 2 1/4" follow-through to match cooking shrinkage.

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● **EASY CLEANING** because the stainless steel mold and its cover are one-piece seamless units.

● **LONG LIFE** in strenuous, year after year production has made them the first choice in the packing industry.

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THE GLOBE COMPANY

4000 S. Princeton Ave.

Chicago 9, Illinois

MEAT AND SUPPLIES PRICES Chicago

WHOLESALE FRESH MEATS CARCASS BEEF

(l.c.l. prices)	May 3, 1950
Native steers—	per lb.
Choice, 600/800	48 @40
Good, 500/700	45 1/2 @46
Good, 700/900	45 1/2 @46
Commercial, 600/700	43 @44
Utility, 400/up	36 1/2 @44
Commercial cows, 500/800	38 @38 1/2
Can. & Cut. cows, north,	
350 up	35 1/2 @35 1/2
Bologna bulls, 600/up	38

STEER BEEF CUTS 500/800 lb. Carcasses (l.c.l. prices)

Choice:	
Hinds & ribs	60 @62
Hindquarters	57 @60
Rounds	49 @51
Loins, trimmed	90 @93
Loins & ribs (sets)	85 @87
Sirloins	88
Forequarters	39 @40
Backs	45 @48
Chucks, square cut	40 @42
Ribs	75 @76
Briskets	39 @41
Good:	
Hinds & ribs	53 @55
Hindquarters	53 @55
Rounds	49 @52
Loins, trimmed	89 @92
Loins & ribs (sets)	78 @75
Sirloins	72
Forequarters	38 @40
Backs	42 @44
Chucks, square cut	40 @42
Ribs	68 @60
Briskets	39 @41
Navels	17 @22
Plates	24 @26
Hind shanks	20
Fore shanks	26 @28
Bull tenderloins, 5/up	1.11
Cow tenderloins, 5/up	1.11

BEEF PRODUCTS (l.c.l. prices)

(U.S. prices)		
Tongues, No. 1, 3/up, fresh or frozen.....	27	@31
Tongues, No. 2, 3/up, fresh or frozen.....	20	@22
Brains	6 1/2	@7
Hearts	25	@26
Livers, selected	50	@52
Livers, regular	45	@46
Tripe, scalded		11
Tripe, cooked	14	@14 1/2
Kidneys	9 1/2	@10
Lips, scalded	13 1/2	@14
Lips, unscalded	11 1/2	@12 1/2
Lungs	8	@8 1/2
Melts	8	@8 1/2
Udders	6	

BEEF HAM SETS

Knuckles, 8 lbs. up, bone in.	55 1/2 @56 1/2
Insides, 12 lbs. up	56 1/2 @57 1/2
Outsides, 8 lbs. up	52

FANCY MEATS (l.c.l. prices)

Beef tongues, corned	83 @85
Veal breads, under 6 oz.	76 @78
6 to 12 oz.	80 @82
12 oz. up	92 @94
Calf tongues	23 @25
Lamb fries	73 @75
Ox tails, under 1/2 lb.	19 @22
Over 1/2 lb.	20 @25

WHOLESALE SMOKED MEATS (l.c.l. prices)

(l.c.l. prices)		
Hams, skinned, 14/16 lbs.,	wrapped	48½ @52
Hams, skinned, 14/16 lbs.,	ready-to-eat, wrapped	51½ @54
Hams, skinned, 16/18 lbs.,	wrapped	48½ @52
Hams, skinned, 16/18 lbs.,	ready-to-eat, wrapped	51½ @54
Bacon, fancy trimmed,	brisket off, 8/10 lbs.,	wrapped
		37½ @39
Bacon, fancy, square cut,	seedless, 12/14 lbs.,	wrapped
		34 @34½
Bacon, No. 1 sliced, 1-lb.	open-faced layers	44 @47½

CALF & VEAL—HIDE OFF

Choice, 80/150	44 @46
Choice, under 200 lbs.	42 1/2 @44
Good, 80/150	39 @41
Good, under 200 lbs.	38 @40
Commercial, 80/150	36 @38
Commercial, under 200 lbs.	35 @37
Utility, all weights	31 @34

CARCASS LAMBS (l.c.l. prices)

Choice, 45/55	53 @54
Good, 45/55	51 @52
Commercial, all weights	48 @50

CARCASS MUTTON (l.c.l. prices)

Good, 70/down	31
Commercial, 70/down	30
Utility, 70/down	29

FRESH PORK AND PORK PRODUCTS (l.c.l. prices)

PORK BUTTS		
(c.i. prices)		
Hams, skinned, 10/16 lbs.		44 1/2
Pork loins, regular,		
under 12 lbs.	46 1/2	47 1/2
Pork loins, boneless	56	65 1/2
Shoulders, skinned, bone in,		
under 16 lbs.		30 1/2
Picnics, 4/6 lbs.	27	27 1/2
Picnics, 6/8 lbs.		28 1/2
Boston butts, 4/8 lbs.		35
Boneless butts, c.t., 2/4	43	44 1/2
Tenderloins		76
Neck bones		104
Livers	19	19 1/2
Kidneys	8	8 1/2
Brains, 10 lb. pails	17	19
Ears		6 1/2
Snouts, lean in		6 1/2
Feet, front		7 1/2

SAUSAGE MATERIALS—FRESH (l.c.l. prices)

Pork trim, reg.	20 @20 1/2
Pork trim, spec.	20 1/2 @21
85% lean	38 1/2 @39
Pork trim, ex. 95% lean	42 @43
Pork cheek meat, trmd.	31 1/2 @32
Pork tongues	18 1/2 @18 1/2
Bull meat, boneless	45 @46 1/2
Bon's cow meat, f.c., C. C.	47
Cow chucks, boneless	48 1/2 @49
Beef trimmings, 85-90%	38 @38 1/2
Beef cheek meat, trmd.	32
Beef head meat	31
Shank meat	47
Veal trimmings, bon's	41 @42

SAUSAGE CASINGS

(F. O. B. Chicago)
(l.c.l. prices quoted to manufacturers of sausage.)

Beef casings, (tufers or sausage.)		
Domestic rounds, 1 1/2 in., 180 pack.....	40	@45
Domestic rounds, over 1 1/2 in., 140 pack.....	70	@80
Export rounds, wide, over 1 1/2 in.....	1.10	@1.25
Export rounds, medium, 1 1/2 to 1 3/4.....	75	@80
Export rounds, narrow, 1 1/2 in. under.....	85	@1.00
No. 1 weasands, 24 in. up.....	9	@12
No. 1 weasands, 22 in. up.....	5	@8
No. 2 weasands.....	5	@6
Middles, sewing, 1 1/2 @ 2 in.....	90	@1.20
Middles, select, wide, 2 @2 1/2 in.....	1.10	@1.25
Middles, select, extra, 2 1/2 @2 1/2 in.....	1.40	@1.60
Middles, select, extra, 2 1/2 in. & up.....	2.15	@2.40
Beef bungs, export No. 1.....	22	@31
Beef bungs, domestic.....	22	@24
Dried or salted bladders, per piece:		
12-15 in. wide, flat.....	21	@25
10-12 in. wide, flat.....	10	@17
8-10 in. wide, flat.....	5	@7

Pork casings:	
Extra narrow, 29 mm. &	
dn.	3.40 @ 3.50
Narrow, mediums, 29 @ 32	
mm.	3.25 @ 3.50
Medium, 32 @ 35 mm.	2.25 @ 2.35
Spe. medium, 35 @ 38 mm.	1.60 @ 1.75
Wide, 38 @ 45 mm.	1.45 @ 1.60
Export bungs 34 in. cut. 28 @	30
Large prime bungs,	
34 in. cut.	17 @ 18
Medium prime bungs,	
34 in. cut.	10 @ 16
Small prime bungs.	7 1/2 @ 8 1/2
Middles, per set, cap off. 45 @	54

DRY SAUSAGE (l.c.l. prices)

Cervelat, ch. hog bungs	54 @59
Thuringer	51 @57
Farmer	68
Holsteiner	68
B. O. Salami	70 @81
B. O. Salami, new con.	47
Genoa style salami, ch.	83 @84
Pepperoni	68
Mortadella, new condition	50
Italian style hams	72
Cappicola (cooked)	67

DOMESTIC SAUSAGE

(L.C.I. prices)

Pork sausage, hog casings...	38	@42
Pork sausage, bulk.....	35	
Frankfurters, sheep casings...	44	@40 1/2
Frankfurters, hog casings...	40 1/2	
Frankfurters, skinless.....	41	@44
Bologna.....	40	@43
Bologna, artificial casings...	41	
Smoked liver, hog bungs...	39	@46
New Eng. lunch, specialty...	52	@57
Mixed luncheon spec., ch. 44	44	@51
Tongue and blood.....	30	@42
Blood sausage.....	31 1/2	
Some.....	30 1/2	
Pollab sausage, fresh.....	34	
Pollab sausage, smoked.....	45	@48

SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime...	20	83
Resifted.....	31	35
Chili powder.....	36	37
Chili pepper.....	36	39
Cloves, Zanzibar.....	39	43
Ginger, Jam., unbl.	60	64
Ginger, African.....	55	60
Coccol.....		
Mace, fcr. Banda.....		
East Indies.....	1.28	
West Indies.....	1.15	
Mustard, flour, fcy.....	30	36
No. 1.....	32	32
West India Nutmeg.....	48	64
Paprika, Spanish.....	72	
Pepper, Cayenne.....	62	
Red No. 1.....	1.60	2.15
Pepper, Packers.....	2.72	2.85
Pepper, white.....	1.60	1.69
Pepper, Black.....	1.60	1.60
Malabar.....		
Black Lampoon.....		

SEEDS AND HERBS

(L.C.I. prices)

	Ground
Caraway seed.....	21
Cominos seed.....	24
Mustard sd., fcy.....	21
Yel. American.....	19
Marjoram, Chilean.....	27
Oregano.....	27
Coriander, Morocco.....	17
Natural No. 1.....	20
Marjoram, French.....	70
Sage Dalmation.....	1.35
No. 1.....	1.45

CURING MATERIALS

	Cwt.
Nitrite of soda, in 425-lb. bbls., del. or f.o.b. Chicago...	\$ 8.89
Saltpeper, n. ton, f.o.b. N. Y.:	
Dbl. refined gran.....	11.00
Small crystals.....	14.40
Medium crystals.....	15.40
Pure rfd., gran. nitrate of soda.....	5.23
Pure rfd., powdered nitrate of soda.....	unquoted
Salt, in min. car. of 60,000 lbs. only, paper sacked f.o.b. Chgo.	
Granulated.....	Per ton \$20.40
Medium.....	26.80
Rock, bulk, 40 ton cars, Detroit.....	11.40
Sugar—	
Raw, 96 basis, f.o.b. New Orleans.....	5.70
Refined standard cane gran., basis.....	7.70
Refined standard beet gran., basis.....	7.50
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%.....	7.60
Dextrose, per cwt. in paper bags, Chicago.....	6.59

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles May 2	San Francisco May 2	No. Portland May 2
FRESH BEEF: (Carcass)			
STEER:			
Good:			
500-600 lbs.....	\$46.00@47.00	\$45.00@46.00	\$46.00@47.00
600-700 lbs.....	45.00@46.00	44.00@45.00	46.00@47.00
Commercial:			
400-600 lbs.....	43.00@45.00	43.00@45.00	45.00@47.00
Utility:			
400-600 lbs.....	40.00@42.00	38.00@42.00	39.00@42.00
COW:			
Commercial, all wts.....	37.00@39.00	38.00@42.00	39.00@41.00
Cutter, all wts.....	35.00@36.00	34.00@36.00	34.00@37.00
FRESH CALF:	(Skin-Off)	(Skin-On)	(Skin-Off)
Good:			
200 lbs. down.....	48.00@52.00	45.00@48.00	45.00@47.00
Commercial:			
200 lbs. down.....	43.00@46.00	42.00@45.00	41.00@43.00
SPRING LAMB: (Carcass)			
Choice:			
40-50 lbs.....	51.00@53.00	50.00@52.00	55.00@57.00
50-60 lbs.....	49.00@51.00	48.00@50.00	55.00@57.00
Good:			
40-50 lbs.....	51.00@53.00	50.00@52.00	55.00@57.00
50-60 lbs.....	49.00@51.00	48.00@50.00	55.00@57.00
Commercial, all wts.....	48.00@50.00	50.00@51.00	53.00@54.00
Utility, all wts.....			
MUTTON (EWE):			
Good, 75 lbs. dn.....	25.00@27.00	23.00@26.00	26.00@28.00
Commercial, 75 lbs. dn.....	25.00@27.00	20.00@23.00	23.00@25.00
FRESH PORK CARCASSES: (Packer Style) (Shipper Style) (Shipper Style)			
80-120 lbs.....	29.00@31.00	29.00@31.00	29.00@31.00
120-137 lbs.....	29.00@31.00	28.00@29.00	27.00@28.00
FRESH PORK CUTS NO. 1:			
LOINS:			
8-10 lbs.....	48.00@51.00	49.00@52.00	47.00@50.00
10-12 lbs.....	48.00@51.00	48.00@50.00	47.00@50.00
12-16 lbs.....	47.00@50.00	45.00@48.00	45.00@47.00
PICNICS:			
4-8 lbs.....		32.00@34.00	
PORK CUTS NO. 1:			
HAM, Skinned:	(Smoked)	(Smoked)	(Smoked)
12-16 lbs.....	46.00@52.00	52.00@54.00	49.00@54.00
16-20 lbs.....	44.00@51.00	50.00@52.00	49.00@52.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.....	35.00@45.00	46.00@48.00	45.00@46.00
8-10 lbs.....	35.00@43.00	44.00@46.00	40.00@43.00
10-12 lbs.....	35.00@43.00		40.00@43.00
LARD, Refined:			
Tierces.....	13.00@14.50		12.50@14.00
50 lb. cartons & cans.....	13.50@15.00	14.00@15.00	
1 lb. cartons.....	15.00@16.00	15.00@15.50	14.00@15.00

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CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE BASIS

F.O.B. CHICAGO OR
CHICAGO BASIS

THURSDAY, MAY 4, 1950

REGULAR HAMS

	Fresh or Frozen	S.P.
8-10	42n	42n
10-12	42n	42n
12-14	41½n	41½n
14-16	41½n	41½n

BOILING HAMS

	Fresh or Frozen	S.P.
16-18	41n	41n
18-20	40n	40n
20-22	36½n	36½n

SKINNED HAMS

	Fresh or F.F.A.	S.P.
10-12	44½	44½n
12-14	44	44n
14-16	44	44n
16-18	43½	43½n
18-20	42½	42½n
20-22	39½	39½n
22-24	37	37n
24-26	34½	34½n
26-30	32½	32½n
25-up, No. 2's	32½	32½n

OTHER D.S. MEATS

	Fresh or Frozen	Cured
Regular plates	13n	13n
Clear plates	9n	9n
Square joints	14½n	14½n
Jowl butts	10½n	10½n
S. P. joints	10½	10½

PICNICS

Fresh or F.F.A.

	S.P.
4-6	27
4-8	26½
6-8	26½
8-10	25
10-12	24½
12-14	24½
8-up, No. 2's	24½

BELLIES

Fresh or Frozen

	Cured
6-8	29n
8-10	28½n
10-12	28½n
12-14	28½n
14-16	28½n
16-18	22½
18-20	22½

GR. AMN.

BEL.

	D.S.
18-20	19n
20-25	18½n
25-30	17½n
30-35	16½n
35-40	14½
40-50	13

FAT BACKS

Green or Frozen

	Cured
6-8	8½
8-10	9
10-12	9½
12-14	10
14-16	10½
16-18	10½
18-20	10½
20-25	10½

LARD FUTURES PRICES

MONDAY, MAY 1, 1950

	Open	High	Low	Close
May	11.60	11.77½	11.60	11.77½
July	11.85	12.05	11.85	12.02½
Sept.	12.10	12.30	12.10	12.27½
Oct.	12.00	12.22½	12.00	12.20
Nov.	12.00	12.22½	11.92½	12.22½
Dec.	12.35	12.35	12.25	12.25a

Sales: 19,040,000 lbs.

Open interest at close Fri., Apr. 28th: May 210, July 978, Sept. 606, Oct. 170, Nov. 121 and Dec. 2 lots.

TUESDAY, MAY 2, 1950

	May	July	Sept.	Oct.	Nov.	Dec.
May	12.70	12.70	12.05	12.05	12.17½	12.17½
July	12.90	13.05	12.25	12.45	12.45	12.45
Sept.	13.25	13.40	12.40	12.67½	12.67½	12.67½
Oct.	12.95	13.00	12.55	12.60a	12.60a	12.60a
Nov.	12.85	12.90	12.50	12.57½b	12.57½b	12.57½b
Dec.	13.25	13.30	12.70	12.70b	12.70b	12.70b

Sales: 22,160,000 lbs.

Open interest at close Sat., Apr. 29th: May 201, July 1,076, Sept. 741, Oct. 177, Nov. 139, Dec. 6: at close Mon., May 1st: May 106, July 1,115, Sept. 847, Oct. 265, Nov. 144 and Dec. 7 lots.

WEDNESDAY, MAY 3, 1950

	May	July	Sept.	Oct.	Nov.	Dec.
May	12.82½	12.47½	12.30	12.32½a	12.32½a	12.32½a
July	12.55	12.77½	12.50	12.55	12.55	12.55
Sept.	12.80	13.00	12.70	12.80	12.80	12.80
Oct.	12.60	12.95	12.60	12.67½b	12.67½b	12.67½b
Nov.	12.57½	12.85	12.57½	12.72½a	12.72½a	12.72½a
Dec.	12.90	13.00	12.90	12.95a	12.95a	12.95a

Sales: 15,520,000 lbs.

Open interest at close Tues., May 2nd: May 180, July 1,161, Sept. 906, Oct. 217, Nov. 154 and Dec. 13 lots.

THURSDAY, MAY 4, 1950

	May	July	Sept.	Oct.	Nov.	Dec.
May	12.27½	12.30	12.07½	12.07½	12.07½	12.07½
July	12.70	12.75	12.27½	12.27½	12.27½	12.27½
Sept.	12.90	12.97½	12.55	12.55	12.55	12.55
Oct.	12.57½	12.57½	12.55	12.55	12.55	12.55
Nov.	12.77½	12.80	12.55	12.55a	12.55a	12.55a
Dec.	12.90	13.00	12.90	12.90	12.90	12.90

Sales: 15,640,000 lbs.

Open interest at close Wed., May 3rd: May 160, July 1,139, Sept. 980, Oct. 231, Nov. 171 and Dec. 13 lots.

FRIDAY, MAY 5, 1950

	May	July	Sept.	Oct.	Nov.	Dec.
May	12.00	12.17½	11.90	12.17½b	12.17½b	12.17½b
July	12.25	12.47½	12.15	12.40	12.40	12.40
Sept.	12.50	12.70	12.35	12.65	12.65	12.65
Oct.	12.50	12.62½	12.37½	12.62½a	12.62½a	12.62½a
Nov.	12.50	12.52½	12.30	12.52½b	12.52½b	12.52½b
Dec.	12.90	13.00	12.90	12.90a	12.90a	12.90a

Sales: About 11,000,000 lbs.

Open interest at close Thurs., May 4th: May 145, July 1,115, Sept. 1,002, Oct. 233, Nov. 184 and Dec. 14 lots.

SOUTHERN KILL

March 1950 livestock slaughter in Alabama, Florida and Georgia under federal, state and municipal inspection:

	Mar. 1950	Mar. 1949
Cattle*	39,129	34,615
Calves	14,208	13,128
Hogs	202,028	145,134
Sheep	16	21
Goats	43	100

*Includes calves at a few points.

PROCESSED OILS

Taxes collected on coconut and other processed vegetable oils during March, 1950 totaled \$685,423.89, compared with \$1,091,377.49 collected during March, 1949, according to the Internal Revenue Bureau.

PACKERS' WHOLESALE LARD PRICES

	Refined lard, tierces, f.o.b.
Chgo.	\$14.50
Refined lard, 50-lb. cartons, f.o.b. Chicago	14.75
Kettle rend., tierces, f.o.b. Chicago	15.50
Leaf, kettle rend., tierces, f.o.b. Chgo.	15.50
Lard flakes	15.75
Neutral tierces, f.o.b. Chicago	15.75
Standard Shortening *N. & S.	20.90
Hydrogenated Shortening N. & S.	21.75

*Del'd.

WEEK'S LARD PRICES

	P.S. Lard Tierces	P.S. Lard Loose	Raw Lard
Apr. 29	11.60n	10.12½	9.62½a
May 1	11.77½n	10.25n	9.75n
May 2	12.12½b	10.62½b	10.12½a
May 3	12.25n	10.87½n	10.37½a
May 4	12.00n	10.62½n	10.12½a
May 5	12.10n	10.62½	10.12½a

MARKET PRICES *New York*

WHOLESALE FRESH MEATS

CARCASS BEEF

(L.c.l. prices)	May 3, 1950
Choice, 800 lbs./down.....	48% @51 1/4
Good, 800 lbs./down.....	46 1/4 @48 1/4
Commercial, 800 lbs./down.....	43 1/4 @45 1/4
Canner & cutter.....	36 @40 1/4
Bologna bulls.....	40 @40 1/4

BEEF CUTS

(L.c.l. prices)

Choices:	
Hinds & ribs.....	60 @65
Rounds, N. Y. flank off.....	52 @53
Hips, full.....	64 @65
Top sirloins.....	63 @63
Short loins, untrimmed.....	78 @86
Chucks, non-kosher.....	40 @43
Ribs, 30/40 lbs.....	70 @76
Good:	
Hinds & ribs.....	55 @59
Rounds, N. Y. flank off.....	51 @52
Hips, full.....	62 @64
Top sirloins.....	61 @63
Short loins, untrimmed.....	70 @77
Chucks, non-kosher.....	42 @43
Ribs, 30/40 lbs.....	58 @65
Briskets.....	39 @40
Flanks.....	18 @19

FANCY MEATS

(L.c.l. prices)

Veal breads, under 6 oz.....	65
6 to 12 oz.....	50
12 oz. up.....	1.00
Beef kidneys.....	30
Beef livers, selected.....	78
Lamb fries.....	55
Oxtails, under 1/2 lb.....	16
Oxtails, over 1/2 lb.....	35

DRESSED HOGS

Hogs, gd. & ch., hd. on, lt. fat in	
100 to 136 lbs.....	25% @27 1/4
137 to 153 lbs.....	25% @27 1/4
154 to 171 lbs.....	25% @27 1/4
172 to 188 lbs.....	25% @27 1/4

FRESH PORK CUTS

(L.c.l. prices)

	Western
Hams, regular, 14/down.....	43n
Hams, skinned, 14/down.....	45% @45
Picnics, 4/8 lbs.....	28
Bellics, sq. cut, seedless.....	29 1/2 @30 1/4
8/12 lbs.....	47 1/4 @48
Pork loins, 12/down.....	36
Boston butts, 4/8 lbs.....	34 1/2 @35 1/4
Spareribs, 3/down.....	21 @21 1/2
Pork trim., regular.....	44
Pork trim., ex. lean, 85%.....	43

LAMBS

(L.c.l. prices)

Choice lambs.....	49 @50 1/4
Good lambs.....	49 @50
Legs, gd. & ch.....	60 @64
Hindsaddles, gd. & ch.....	58 @64
Loins, gd. & ch.....	70 @74

MUTTON

(L.c.l. prices)

Good, under 70 lbs.....	28 @32
Comm., under 70 lbs.....	27 @29

VEAL—SKIN OFF

(L.c.l. prices)

	Western
Choice carcass.....	43 @47
Good carcass.....	41 @43
Commercial carcass.....	32 @40
Utility.....	29 @32

BUTCHERS' FAT

(L.c.l. prices)

Shop fat.....	1 1/4
Breast fat.....	2
Edible suet.....	2 1/2
Inedible suet.....	2 1/4

WESTERN DRESSED MEATS AT NEW YORK

WEDNESDAY, MAY 3, 1950

All quotations in dollars per cwt.

BEEF:

STEER:

Choice:

350-500 lbs.....	None
500-600 lbs.....	None
600-700 lbs.....	48.75-50.50
700-800 lbs.....	49.25-51.25

Good:

350-500 lbs.....	None
500-600 lbs.....	46.25-48.00
600-700 lbs.....	46.50-48.50
700-800 lbs.....	46.50-48.75

Commercial:

350-600 lbs.....	43.25-45.50
600-700 lbs.....	43.50-45.75

Utility:

350-600 lbs.....	None
------------------	------

COW:

Commercial, all wts.....	38.75-41.00
Utility, all wts.....	37.00-38.50
Cutter, all wts.....	None
Canner, all wts.....	None

VEAL—SKIN OFF:

Choice:

80-110 lbs.....	43.00-47.00
110-150 lbs.....	43.00-47.00

Good:

50-80 lbs.....	None
80-110 lbs.....	41.00-43.00
110-150 lbs.....	41.00-43.00

Commercial:

50-80 lbs.....	32.00-35.00
80-110 lbs.....	35.00-39.00
110-150 lbs.....	36.00-40.00
Utility, all wts.....	29.00-32.00

CALF:

All weights.....	None
------------------	------

LAMB:

Choice:

30-40 lbs.....	None
40-45 lbs.....	None
45-50 lbs.....	None
50-60 lbs.....	49.00-53.00

Good:

30-40 lbs.....	None
40-45 lbs.....	None
45-50 lbs.....	53.00-56.00
50-60 lbs.....	48.00-52.00
Commercial, all wts.....	48.00-52.00
Utility, all wts.....	None

MUTTON (EWE): 70 lbs. down:

Good.....	28.00-32.00
Commercial.....	27.00-29.00
Utility.....	None

FRESH PORK CUTS, LOINS NO. 1:

(BLADELESS INCL.)

8-10 lbs.....	47.00-48.00
10-12 lbs.....	47.00-48.00
12-16 lbs.....	46.00-47.00
16-20 lbs.....	None
Butts, Boston Style:	
4-8 lbs.....	35.00-37.00
Hams, Skinned, No. 1:	
10-14 lbs.....	43.00-46.00
Spareribs, 3 lbs. down.....	35.00-36.00

U. S. FAT IMPORTS

—January-February—
1950 1949

Commodity	1950	1949
Babassu kernels, lbs.....	13,624,000	19,646,000
Babassu oil, lbs.....	1,676,000	1,025,000
Castor-beans, lbs.....	48,921,000	71,617,000
Castor oil, lbs.....	5,633,000	677,000
Flaxseed, bu.....	2,000	78,000
Linseed oil, lbs.....	1,000	170,000
Copra, short tons.....	71,786,000	42,462,000
Coconut oil, lbs.....	21,404,000	16,999,000
Oiticia oil, lbs.....	110,000	2,148,000
Olive oil:		
Edible, lbs.....	7,277,000	4,559,000
Inedible, lbs.....	157,000	27,000
Palm oil, lbs.....	2,266,000	15,710,000
Sesame seed, lbs.....	1,125,000	1,890,000
Tea seed oil, lbs.....		36,000
Tacuna kernels, lbs.....		7,385,000
Tung oil, lbs.....	5,484,000	20,598,000
Sesame oil, edible, lbs.....	189,000	7,000
Rapeseed oil, denatured, lbs.....	654,000	
Herring oil.....	4,283,000	3,350,000

*Less than 500 lbs.

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BY-PRODUCTS—FATS—OILS

TALLOWES AND GREASES

Thursday, May 4, 1950

The market for tallowes and greases was a dull and featureless affair as the week started. No buying interest could be uncovered in the open market. Big soapers were inactive and smaller consuming interests made no open bids for materials. There were rumors of a sizable export interest early; however, only a few scattered sales were reported for movement in this direction.

Slight interest developed Tuesday in the domestic market over a few tanks of lower grades of both tallowes and greases, with some sales reported at $\frac{1}{2}$ to $\frac{3}{4}$ c down. All types of materials except choice white grease were reported freely available at the list, with indications that sellers would trade if price were a factor in dealing, but buyers generally were indifferent. Choice white grease was reported salable at market in several quarters, with low acid production possibly able to bring a slight premium, if offered.

A better undertone was evident at midweek and scattered inquiry for materials developed. Small trades at list and fractionally higher for selected materials in top grades were recorded and buyers were looking at offerings in a cautious manner but with more interest than had been apparent for some time.

On the West Coast, soapers were bidding 6c for fancy tallow, 5% to 5 $\frac{1}{2}$ c for prime, and 5% to 5 $\frac{1}{2}$ c for special. There was no demand for yellow grease and the market was called 4 $\frac{1}{2}$ c nominal. A limited inquiry for export of prime tallow at 5 $\frac{1}{2}$ c delivered San Francisco was reported.

The East reported the tallow market steady to firm on top grades and the demand good. Medium and low grades were slow. Some trading in fancy at 6 $\frac{1}{2}$ c, delivered to domestic buyers, was reported. Exporters were said to have

bought some material on the same basis, and special tallow sold at 5 $\frac{1}{2}$ c, delivered. Yellow grease sold for export at 5c; however, the domestic market was called at 5 $\frac{1}{2}$ c.

TALLOWES: Thursday's quotations (carlots delivered consuming points) were: Edible tallow, 6 $\frac{1}{2}$ @ 6 $\frac{1}{2}$ c; fancy, 6 $\frac{1}{2}$ @ 6 $\frac{3}{4}$ c; choice, 6 $\frac{1}{2}$ c; prime, 5 $\frac{1}{2}$ @ 6 $\frac{1}{2}$ c; special, 5 $\frac{1}{2}$ c; No. 1, 5 $\frac{1}{2}$ c; No. 3, 5c, and No. 2, 4 $\frac{1}{2}$ c.

GREASES: Thursday's quotations were: Choice white grease, 6 @ 6 $\frac{1}{2}$ c; A-white, 5 $\frac{1}{2}$ c; B-white, 5 $\frac{1}{2}$ c; yellow, 4 $\frac{1}{2}$ c; house, 4 $\frac{1}{2}$ c; brown, 4c, and brown (25 acid), 4 $\frac{1}{2}$ c.

EASTERN FERTILIZER MARKET

New York, May 6, 1950

By-products trading showed more action this week. Cracklings advanced to \$1.80 per unit protein, f.o.b. New York. Wet rendered tankage sold at \$7.25, per unit, f.o.b. New York, but there was little activity in blood.

The price of potash for the new season is expected to be announced shortly.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, f.o.b.	
Production point	\$45.00
Blood, dried 16% per unit of ammonia	6.50
Unground fish scrap, dried, 60% protein nominal f.o.b.	
Fish Factory, per unit	2.20
Soda nitrate, per net ton, bulk, ex-vessel	
Atlantic and Gulf ports	48.00
in 100-lb. bags	51.50
Fertilizer tankage, ground, 10% ammonia, 10% B.F.L., bulk	nominal
Feeding tankage, unground, 10-12% ammonia, bulk, per unit of ammonia	7.25

Phosphates

Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	\$60.00
Bone meal, raw, 4 $\frac{1}{2}$ and 50% in bags, per ton, f.o.b. works	60.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit	.76

Dry Rendered Tankage

50% protein, unground, per unit of protein	\$1.80
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BY-PRODUCTS MARKETS

(Chicago, Thursday, May 4, 1950)

Blood

U'nt	Amount
Wet rendered, unground, loose	\$9.00 @ 9.25
High test	8.25 @ 8.50
Liquid stick tank cars	3.75 @ 4.00

Digester Feed Tankage Materials

Wet rendered, unground, loose	\$9.00 @ 9.25
High test	8.25 @ 8.50
Liquid stick tank cars	3.75 @ 4.00

Packinghouse Feeds

Carlots, per ton	
50% meat and bone scraps, bulk	\$107.50
55% meat scraps, bulk	118.25
50% feeding tankage, with bone, bulk	105.00
60% digester tankage, bulk	105.00
80% blood meal, bagged	130.00
65% special steamed bone meal, bagged	80.00

Fertilizer Materials

High grade tankage, ground	
Per unit ammonia	10.00
Bone tankage, unground, per ton	37.50 @ 40.00
Hoof meal, per unit ammonia	7.50

Dry Rendered Tankage

Per unit Protein	
Cake	\$1.90 @ 2.00
Expeller	1.90 @ 2.00

Gelatine and Glue Stocks

Per cwt.	
Calf trimmings (limed)	\$1.75 @ 2.00
Hide trimmings (green, salted)	1.25 @ 1.35
Sinews and pizzles (green, salted)	1.50
Cattle jaws, skulls and knuckles	60.00 @ 65.00
Pig skin scraps and trim, per lb.	6 @ 6 $\frac{1}{2}$

Animal Hair

Winter coil dried, per ton	\$105.00
Summer coil dried, per ton	85.00 @ 70.00
Cattle switches, per piece	5 @ 5 $\frac{1}{2}$
Winter processed, gray, lb.	13a
Summer processed, gray, lb.	7 $\frac{1}{2}$ @ 8a

*Quoted delivered basis.

CHICAGO PROV. SHIPMENTS

Chicago provision shipments by rail for the week ended April 29 were reported as follows:

	Week Apr. 29	Previous week	Cor. wk. 1949
Cured meats, pounds	17,309,000	14,853,000	17,439,000
Fresh meats, pounds	21,607,000	21,206,000	34,067,000
Lard, pounds	1,992,000	2,238,000	6,464,000

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BY-PRODUCTS

VEGETABLE OILS

Thursday, May 4, 1950

As if parallel to other commodity markets, the crude edible vegetable oil markets advanced this week with corn oil up $\frac{1}{4}$ c; peanut oil, $\frac{1}{4}$ c; soybean oil, $\frac{1}{4}$ c, and cottonseed oil, $\frac{1}{2}$ @ $\frac{1}{4}$ c. Coconut oil remained steady. Despite the market advance, trades were scarce.

Considerable interest was aroused this week when the government announced it had 12,275,000 lbs. of refined cottonseed oil and 20,000,000 lbs. of crude cottonseed oil on hand. Yet, all bids for this oil were rejected. The question of whether or not this product is to be released to the domestic market went unanswered.

CORN OIL: This market made its advance early, moving at $\frac{1}{4}$ c on Monday and continued to sell at the same level throughout the week.

SOYBEAN OIL: Early sales ranged from $13\frac{1}{4}$ c to $13\frac{1}{2}$ c, with good buying interest noted. All offerings later became set at $13\frac{1}{2}$ c and sales continued. Oil cashed for $13\frac{1}{2}$ c at favorable points. From midweek until the closing of the week, $13\frac{1}{2}$ c was the selling price, although offerings were scarce.

COTTONSEED OIL: In the Valley cottonseed oil had a lack of offerings, and, as demand increased, a strong undertone developed. This led to an advance in bids, but the market remained quiet. A few sales were made at $14\frac{1}{4}$ c.

Cottonseed oil in Texas showed more action, with early sales at 14 c and weekend sales noted at $14\frac{1}{4}$ c.

The cottonseed oil futures quotations for the first four days of the week were as follows:

MONDAY, MAY 1, 1950

	Open	High	Low	Close	Pr. cl.
May	*16.55	17.00	16.55	17.00	16.49
July	16.48	16.93	16.46	16.87	16.35
Sept.	16.28	16.72	16.22	16.67	16.14
Oct.	15.50	15.95	15.50	15.95	15.30
Dec.	15.15	15.65	15.15	15.65	14.92
Jan.	*15.15	*15.62	14.92
Mar.	*15.00	15.45	15.23	*15.50	14.81

Total sales: 508 contracts.

TUESDAY, MAY 2, 1950

	Open	High	Low	Close	Pr. cl.
May	*16.90	17.05	16.70	*16.82	17.00
July	16.83	16.95	16.68	16.74	16.87
Sept.	16.60	16.69	16.40	16.45	16.67
Oct.	15.82	15.90	15.68	*15.75	15.95
Dec.	15.50	15.67	15.47	15.57	15.63
Jan.	*15.47	*15.55	15.62
Mar.	*15.35	15.58	15.50	*15.42	15.50

Total sales: 350 contracts.

WEDNESDAY, MAY 3, 1950

	Open	High	Low	Close	Pr. cl.
May	*16.75	16.95	16.85	*16.78	16.82
July	16.70	16.93	16.69	*16.70	16.74
Sept.	*16.44	16.69	16.43	16.49	16.45
Oct.	15.75	15.85	15.75	15.75	15.75
Dec.	15.55	15.72	15.54	*15.51	15.57
Jan.	*15.55	*15.51	15.55
Mar.	*15.40	15.67	15.50	*15.45	15.42

Total sales: 209 contracts.

THURSDAY, MAY 4, 1950

	Open	High	Low	Close	Pr. cl.
May	*16.75	17.16	16.95	*17.03	16.78
July	16.70	17.20	16.79	16.93	16.70
Sept.	16.61	16.85	16.55	16.62	16.49
Oct.	*15.76	16.00	15.85	15.86	15.75
Dec.	15.60	15.80	15.58	15.60	15.51
Jan.	*15.60	*15.60	15.51
Mar.	*15.45	15.49	15.40	15.49	15.45

Total sales: 362 contracts.

*Bid. †Nominal.

PEANUT OIL: At the opening of the week peanut oil advanced to 15 c. Offerings as well as bids became scarce, but a few scattered sales were reported at

the 15 c price during the remainder of the week.

COCONUT OIL: Until midweek sales were noted at a $14\frac{1}{4}$ c to 15 c range. At this time the demand increased and coconut oil moved at 15 c in a fair volume of trade. On Thursday the market slowed to a standstill and was quoted at 15 c nominal.

EDIBLE OIL SHIPMENTS

Total shipments of shortening and edible oil during March, 1950, were 300,860,000 lbs., compared with 269,279,000 lbs. in February and 264,126,000 lbs. in January, according to the Institute of Shortening and Edible Oils, Inc. Shortening shipments accounted for 50.9 per cent of the total March shipments; edible oil, 47.9 per cent; shipments to government agencies, 2 per cent, and shipments for commercial export accounted for 1.0 per cent of the month's total.

VEGETABLE OILS

Crude cottonseed oil, carlots, f.o.b. mills	
Valley	14 $\frac{1}{4}$ @ $14\frac{1}{4}$ n
Southeast	14 $\frac{1}{4}$ @ $14\frac{1}{4}$ n
Texas	14 @ $14\frac{1}{4}$ pd
Corn oil, in tanks, f.o.b. mills	14 @ $14\frac{1}{4}$ pd
Soybean oil, in tanks, f.o.b. mills, Midwest	13 $\frac{1}{2}$ n
Peanut oil, f.o.b. Southern Mills	15n
Coconut oil, Pacific Coast	15n
Cottonseed foots	
Midwest and West Coast	1 $\frac{1}{2}$ b
East	1 $\frac{1}{2}$ b@ $1\frac{1}{2}$ n

OLEOMARGARINE

Prices f.o.b. Chicago

White domestic vegetable	27
White animal fat	27
Milk churned pastry	24
Water churned pastry	23

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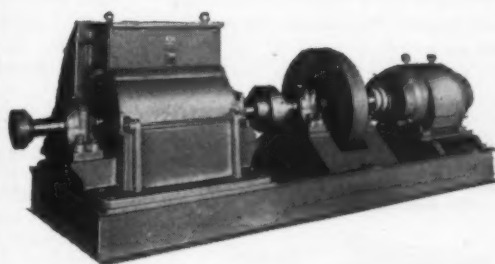
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HIDES AND SKINS

Market moves higher, trading limited—Light and heavy cows ½@1c higher—All weights in native steer hides record price advances—Bulls decline fractionally—Other classes not traded during the week.

Chicago

PACKER HIDES: The heavy trading of the past two weeks, combined with the trend toward higher prices resulted in a rather spotty and inactive market this week. Tanners were not inclined to reach at the new levels. Packers, in anticipation of still higher prices, were in many instances hesitant to sell, with the net result that trading dropped sharply and total sales barely exceeded 35,000 hides.

Notwithstanding the fact that both offerings and buyer interest were lower, it was generally conceded that the packers held the strong position. Sales tended to confirm this viewpoint.

The market was narrow, and trading was limited for the most part to light and heavy cows and to native steers. Heavy native steers were most active, and the number of these traded was reported slightly in excess of 11,000. Trades were made on a price range of 18½ to 21c, with sales late in the week at 19 to 21c. St. Paul brought the top price of 21c, and Albert Lea sold at 20½c.

Mixed car heavy and light native steers, with a few heavy cows included, Winona, sold 21, 23 and 22c Chicago basis. Ex-light native steers sold a full cent above last sales at 27½c, with about 3,200 moving at this figure.

Light cows recovered a large portion of their recent decline and sold at prices ½ to 1c higher, generally the latter. The volume in these (8,000), was not impressive, but more could have been sold at these prices, 23½ to 25½c. By points prices were Kansas City, St. Joseph and St. Louis, 25½c; Omaha, 25c, and Chicago, 23½c. A sale of Fort Worth light cows, with few light native steers included, was made at 30c, Chicago basis.

The week's only other trading was in bulls. Most of these sales were made private terms, but at figures estimated at 15 and 14c, with some saltings dating back as far as January. In the only sale disclosed, 1,000 St. Paul sold 16 and 15c, all sales Chicago basis.

OUTSIDE SMALL PACKER: As was the case last week, the small packer market was active and strong at the opening, but became progressively slower as the week progressed. Opinion was divided at the close as to whether this market had lost some of its strength. The answer presumably will be found in next sales.

Early in the week a few cars light hides, 41 to 42-lb. average, sold 25c. Later sales were made at 24c. On a

selected basis, 50 to 52-lb. average hides sold 21c throughout most of the week. There were also a few sales of 61 to 62-lb. average hides at 17½ to 18c. Hides heavier than the 62-lb. average were exceedingly hard to move.

In country hides, all-weights, 50 to 52, sold at both 17½ and 18c in fair volume. Country bulls sold at 11c, but were not easy to move. Mixed load of country calf and kipskins sold Thursday at 25 and 22c. Trimmed horsehides sold at both 10½ and 11c, with the untrimmed moving ¾c higher, 11½ to 11¾c.

CALFSKINS AND KIPSKINS: Last week's heavy sales have most packers committed for the next few weeks and no sales were reported in skins. With the hide market strong, it was felt that skins, if not higher, were at the least fully steady.

WEST COAST: Both large and small packers in this area have moved a large percentage of their hide holdings in recent weeks. With the market apparently moving higher, they were content to watch and wait this week. In the only reported sale, a small packer moved his holdings in steers at 15c. This price was 1c above the sales last reported for comparable hides.

SHEEPSKINS: Trading in this market continued to follow the pattern of recent weeks. Demand is quick to absorb available offerings, and prices consistently tend to be steady to slightly higher. One change in the supply situation is the seasonal decrease in both clips and No. 1 shearlings and the supply of these is particularly tight at the present time.

Trading involved the moving of several cars from various directions. It was noteworthy that almost all selling was done at approximately the same prices, which contrasted with the wide range of prices quoted in recent weeks. Mixed cars No. 1's, 2's and 3's sold at \$3, \$2.30 and \$1.80, a few clips were included in one sale at \$3.25. Straight cars No. 2's and 3's sold at \$2.30 and \$1.80.

California lamb still seem to be the only lamb being sold and few moved at \$3.10 to \$3.20 each, depending on the live weight. Part of the interior trading is scheduled for next week.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended April 29, 1950, were 4,438,000 lbs.; previous week, 6,457,000 lbs.; same week 1949, 7,279,000 lbs.; 1950 to date, 103,021,000 lbs.; corresponding period a year earlier, 132,217,000 lbs.

Shipments for the week ended April 29 totaled 4,191,000 lbs.; previous week, 4,369,000 lbs.; same week last year, 5,266,000 lbs.; 1950 to date, 79,230,000 lbs., same period 1949, 96,232,000 lbs.

N. Y. HIDE FUTURES

MONDAY, MAY 1, 1950

	Open	High	Low	Close
June	19.15b	19.55	19.30	19.45
July	21.90b	22.25	21.70n	22.25
Sept.	18.50b	19.30	18.97	19.25b
Oct.	18.75b	19.20	18.97	19.20
Jan.	18.55b	19.20	18.97	21.40n
Mar.	18.55b	19.20	18.97	18.90
Apr.	18.55b	19.20	18.97	21.10n

TUESDAY, MAY 2, 1950

June	19.31b	19.90	19.45	19.43b
July	22.20	22.22	22.20	22.40b
Sept.	19.40	19.70	19.40	19.40b
Oct.	19.40	19.70	19.40	21.85n
Jan.	19.40	19.70	19.40	19.40b
Mar.	19.40	19.70	19.40	21.55n
Apr.	19.40	19.70	19.40	21.25n

WEDNESDAY, MAY 3, 1950

June	19.35b	19.60	19.45	19.40b
July	22.25b	22.25	22.20	22.35b
Sept.	19.52	19.55	19.40	19.35b
Oct.	19.30b	19.40	19.40	21.80n
Jan.	19.30b	19.40	19.40	19.35b
Mar.	19.00b	19.05	19.05	21.80n
Apr.	19.00b	19.05	19.05	18.90b
				21.50n

THURSDAY, MAY 4, 1950

June	19.30b	19.40	19.00	18.88b
July	22.00b	22.00	21.90b	21.90b
Sept.	19.00b	19.21	19.02	18.90b
Oct.	18.80b	19.34	18.90	21.35n
Jan.	18.80b	19.34	18.90	18.80b
Mar.	18.40b	18.90	18.50b	21.05n
Apr.	18.40b	18.90	18.50b	20.75n

FRIDAY, MAY 5, 1950

June	18.75b	19.15	19.06	19.05b
July	21.90b	22.00	21.90b	22.00b
Sept.	18.80b	19.19	19.00	19.00b
Oct.	18.65b	19.19	19.00	21.31n
Jan.	18.65b	19.19	19.00	18.90b
Mar.	18.40b	19.19	19.00	21.21n
Apr.	18.40b	19.19	19.00	18.90b
				20.91n

Wilson's New Laboratory

(Continued from page 27.)

The product must be within the scope of the plant's technical capacity and something that the consumer will buy at a price the firm can sell. Market research, sales, operating and research divisions cooperate in setting up standards for the entire field of meat and by-products. Also, all products used by the company, such as spices, milk and vegetables, are tested by this section.

The laboratory has a full-time photographer and its own dark room with complete facilities for developing and printing. The building also has a technical library, which contains thousands of books, pamphlets, current magazines and a patent file. Data on research done in the laboratory is also filed here.

The laboratory building is of modern construction and has fire wells on both the front and back. Every laboratory room has at least two exits and overhead showers.

The building is mechanically ventilated; filtered air is changed about once every three minutes. There is a slight positive pressure throughout the building which keeps out dust and germs. In the animal room, which is air conditioned, the pressure is lower than in the hall outside so that any leakage goes into it and no odor can escape.

Walls are painted a very pale green, except the kitchen which is yellow. The green walls are said to be easy on the eyes and to produce a cooling effect.

About 75 persons are employed in the Chicago laboratory and about the same number are doing research and technical work at Wilson's other plants.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS

Provisions

Chicago's live hog top was \$18.75; the average, \$17.75. Provision prices were: Under 12 pork loins, 46@46½; 10/14 green skinned hams, 44¼@44½; 4/8 Boston butts, 35; 16/down pork shoulders, 30@30½; 3/down spareribs, 33¼@34; 8/12 fat backs, 9@9½; regular pork trimmings, 20@21; 18/20 DS bellies, 20; 4/6 green picnics, 27; 8/up green picnics, 24½.

Cottonseed Oil

Closings at New York were: May 17.05b, 17.15n; July 16.93; Sept. 16.60; Oct. 15.80; Dec. 15.59; Jan. 15.59n; Mar. 15.50b, 15.55a. Sales: 404 lots.

Charles W. Becker is vice president in charge of the research and technical division, and George A. Crapple is director of the division. He joined the company's research division in 1928, when there were five or six on the research staff.

Research programs are discussed at monthly meetings of the division's steering committee composed of Becker; Crapple; A. C. Edgar, assistant director; H. T. Spannuth, assistant director; W. C. Loy, chief chemist, and E. J. Cjarnetzky, chief biologist.

CHICAGO HIDE QUOTATIONS

PACKER HIDES

	Week ended May 4, 1950	Previous Week	Cor. week, 1949
Nat. str.	19 @23	18 @23	19 @23½
Hvy. Tex. str.	17 @17½	17 @17	18½ @18½n
Hvy. butt.			
brnd'd str.	17 @17½	17 @17½	18½ @18½n
Hvy. Col. str.	16½ @17	16½ @17	17½ @18n
Ex-light Tex.			
str.	24½n	23½	24
Brnd'd cows	21½	21 @21½	18½
Hvy. nat. cows	22 @22½	20½ @22	19½ @21
Lt. nat. cows	23½ @25½	23 @24½	24½ @25
Nat. bulls	15½ @16	16 @16½	16
Brnd'd bulls	14½ @15	15 @15½	15
Calfskins, Nor.	61 @63	61 @63	60 @65
Kips, Nor. nat.	46	46	45
Kips, Nor. brnd.	43½	43½	42½
Slunks, reg.	3.15	3.15	2.75
Slunks, hrls.	1.10	1.10	80 @90n

CITY AND OUTSIDE SMALL PACKERS

41-42 lb. aver.	24	24	17 @19
50-52 lb. aver.	21	20	16 @18
63-65 lb. aver.	17 @17½	16 @16½	12 @12½
Nat. bulls	13 @13½	13 @13½	11 @11½
Calfskins	42 @43	42 @43	40 @42
Kips, nat.	32 @34	32 @34	27 @28
Slunks, reg.	2.25 @2.50	2.25 @2.50	2.25
Slunks, hrls.	75 @1.00	50 @75	50 @75

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; all slunks quoted flat.

COUNTRY HIDES

Allweights,			
50-52	17½ @18	16½ @17	14½ @15½
Bulls	10½ @11	10½ @11	10n
Calfskins	25 @28	25 @27	22 @23
Kipskins	22 @24	22 @23	19 @21

All country hides and skins quoted on flat trimmed basis.

SHEEPSKINS, ETC.

Pkr. shearings,			
No. 1	3.00	2.85 @3.00	2.85
Dry pelts	32	30	28 @30
Horsehides,			
untrmd.	11.50 @11.75	11.00 @11.50	9.00 @9.25

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LIVESTOCK MARKETS

Weekly Review

New Four-Way Beef

(Continued from page 14.)

ground to the specified degree of fineness.

E. Thompson, Kaufmann Meat Co., Santa Clara, Cal., asked whether the ground beef might not be stuffed into a suitable casing. Bert Gardner, chief of the animal products division, stated that the idea was tried in World War II and discarded because of excessive loss of shipping space.

An Armour representative asked whether the box imprinting require-

that current specifications would require carrying large inventories of four non-interchangeable boxes. It was suggested that the general legend "Beef, Boneless, Frozen," along with weight and establishment legends, be printed on the container by the box maker. The specific marking as to the kind of beef packed would then be stenciled on the box by the meat packer. It was stated that this problem would be considered by the QM Food and Container Institute.

Many packers voiced objections to the inclusion of the identification sheet with

type of training and need guidance.

At the close of the meeting it was pointed out that large scale tests on four-way boneless frozen beef are being made at various Army establishments throughout the country. Procurement is under way and menus have been planned for field testing the new beef this summer.

In view of the fact that the V-3 boxes required for the four-way boneless frozen beef are made only on order by the various box manufacturers, Paul Doss of the QM Market Service Center promised to mail notices of intent to purchase in sufficient time to give the packers 35 days in which to procure needed containers.

Heavy Side: Lbs. 392 Oz. 10				Light Side: Lbs. 220 Oz. 5			
	Lbs.	Ozs.	Pct. of Carcass		Lbs.	Ozs.	Pct. of Carcass
Tenderloin	7	2	1.817	Pct. of Bnls. Beef	4	12	1.92
Loin strip	11	8	2.933		7	2	3.23
Spencer roll	10	2	2.582		10	3	4.36
Blade roll	4	9	1.163		13	1.27	1.85
Inside round	20	13	5.309		11	0	4.90
Knuckle of round	11	13	3.013		6	3.40	4.36
Sirloin butt	14	10	3.730		8	3	3.77
Total roasts or steaks (dry heat)	80	9	20.551		47	4	21.44
Clod	17	9	4.480		11	0	4.99
Chuck roll	13	2	3.348		10	3.06	4.36
Outside round	14	9	3.714		8	3.09	5.36
Rump butt	6	10	1.690		12	1.70	2.47
Chuck tender	3	6	0.860		2	0	.90
Total roasts or steaks (moist heat)	55	4	14.094		31	9	14.33
Total diced	83	0	8.418		24	11.29	16.41
Total ground	84	4	21.492		14	21.73	31.59
Fat	73	3	18.670		29	5	13.30
Bones	58	9	14.939		37	4	16.90
Kidney	1	3	0.302		0	12	0.340
Waste	2	10	0.669		0	13	0.368
Cutting loss	3	6	0.860		0	10	0.283
HEAVY SIDE				LIGHT SIDE			
Pct. yield of 4-way bns. beef	64.556			Pct. yield of 4-way bns. beef	68.78		
Total roasts or steaks (dry heat)	31.834			Total roasts or steaks (dry heat)	31.17		
Total roasts or steaks (moist heat)	21.832			Total roasts or steaks (moist heat)	20.82		
Total diced	13.040			Total diced	16.41*		
Total ground	29.340			Total ground	31.59		
Fat analysis	17.23			Fat analysis	17.23		

*Specification calls for 11-13 per cent yield for diced. As is indicated by above yield there is an ample supply of cuts allocated to be diced. Any quantity over the 11-13 per cent range will go into ground beef.

**Fat content was estimated during trimming as being within specification requirements. Time did not permit chemical analysis.

ments could be changed so as to permit the use of one box for all types of four-way beef with the identification of box contents being placed on the container by stencil after packing. He pointed out

its plastic protective cover as a needless item and an extra expense. However, it was pointed out that while packers can recognize various boneless cuts, the cooks of the Armed Forces lack this

Slaughter Shifts West

(Continued from page 15.)

income per person of western consumers—the income left for spending after taxes—has been higher than in other parts of the country during most of this time.

The nationwide trend toward decentralization of the meat packing industry and the plentiful supplies of live animals throughout the West also have played an important part in the increase in commercial slaughter in western states.

The best estimates available indicate that the population of western states will continue to grow at a considerably faster rate than in the rest of the country. Other trends encouraging development of the western meat packing industry are likely to continue. This would mean that even more of the livestock raised in the West will be slaughtered and consumed in the West. It also would mean that eastern meat packing plants will have to look elsewhere for an increasing part of their slaughter animal supplies.

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INDIANAPOLIS, IND.
JONESBORO, ARK.
LAFAYETTE, IND.
LOUISVILLE, KY.
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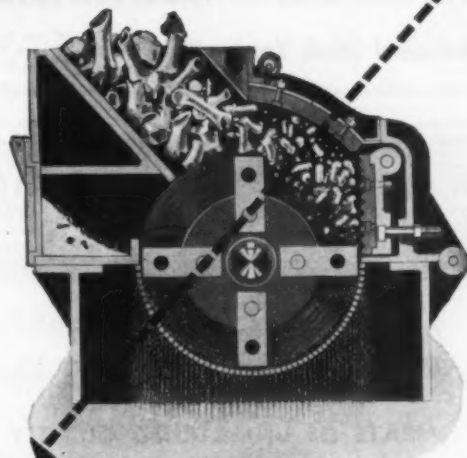
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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, May 3, 1950, were reported by the Production & Marketing Administration as follows:

Quotations based on hard hogs	St. L. Natl. Yds.	Chicago	Kansas City	Omaha	St. Paul
BARROWS AND GILTS:					
Good and Choice:					
120-140 lbs.....	\$14.00-16.00	\$13.50-15.50	\$.....	\$.....	\$.....
140-160 lbs.....	15.75-17.25	15.00-17.25	16.00-17.25	16.00-17.00	16.75-17.50
160-180 lbs.....	17.00-17.90	17.00-17.90	16.75-17.75	16.75-18.00	17.50-18.20
180-200 lbs.....	17.75-18.00	17.75-18.00	17.50-18.00	17.75-18.35	17.50-18.20
200-220 lbs.....	17.75-18.00	17.75-18.00	17.50-18.00	17.75-18.35	17.50-18.20
220-240 lbs.....	17.75-18.00	17.75-18.00	17.50-18.00	17.75-18.35	17.50-18.20
240-270 lbs.....	17.75-18.00	17.75-18.00	17.50-18.00	17.75-18.35	17.50-18.20
270-300 lbs.....	16.75-17.50	17.15-17.90	16.50-17.65	17.00-18.00	16.75-17.75
300-330 lbs.....	16.25-17.00	16.75-17.25	16.35-17.00	16.00-17.25	15.75-17.00
330-360 lbs.....	16.00-16.50	16.25-16.85	16.25-16.75	16.00-17.25	15.75-17.00
Medium:					
160-220 lbs.....	15.25-17.50	16.00-17.50	16.50-17.75	15.75-18.00
SOVS:					
Good and Choice:					
270-300 lbs.....	15.75-16.00	16.00-16.25	15.75-16.00	14.25-16.25	15.25-16.25
300-330 lbs.....	15.75-16.00	16.00-16.25	15.75-16.00	14.25-16.25	15.25-16.25
330-360 lbs.....	15.50-16.00	15.50-16.00	15.50-16.00	14.25-16.25	15.25-16.25
360-400 lbs.....	14.75-15.75	15.25-15.75	15.25-15.50	14.25-16.25	15.25-16.25
Good:					
400-450 lbs.....	14.25-15.50	14.75-15.50	15.00-15.25	14.25-16.25	14.25-15.25
450-550 lbs.....	13.25-15.00	13.75-15.00	14.50-15.00	14.25-16.25	14.25-15.25
Medium:					
250-550 lbs.....	12.50-15.50	13.00-15.50	14.00-15.50	13.50-16.00
PIGS (Slaughter):					
Medium and Good:					
90-120 lbs.....	10.75-14.25	11.00-14.00
SLAUGHTER CATTLE, VEALERS AND CALVES:					
STEERS, Choice:					
700-900 lbs.....	29.50-33.00	29.50-32.50	29.25-32.00	29.25-31.75	30.00-32.00
900-1100 lbs.....	30.00-33.50	30.25-33.50	29.50-33.00	29.25-32.50	30.00-32.50
1100-1300 lbs.....	30.00-33.50	30.50-33.50	29.50-33.00	29.50-32.50	30.00-32.50
1300-1500 lbs.....	29.50-33.50	30.50-33.50	29.50-33.00	29.50-32.50	30.00-32.50
STEERS, Good:					
700-900 lbs.....	27.00-29.50	27.25-30.25	27.00-29.75	26.50-29.00	27.00-30.00
900-1100 lbs.....	27.25-30.00	27.50-30.50	27.00-29.75	26.75-29.50	27.00-30.00
1100-1300 lbs.....	27.25-30.00	27.50-30.50	27.00-29.75	26.75-29.50	27.00-30.00
1300-1500 lbs.....	27.00-29.50	27.50-30.50	27.00-29.75	26.75-29.50	27.00-30.00
STEERS, Medium:					
700-1100 lbs.....	24.50-27.25	24.75-27.50	24.00-27.00	23.75-26.75	23.50-27.00
1100-1300 lbs.....	24.50-27.25	24.75-27.50	24.00-27.00	24.00-26.75	23.50-27.00
STEERS, Common:					
700-1100 lbs.....	22.00-24.50	23.00-24.75	21.50-24.00	21.00-24.00	21.50-23.50
HEIFERS, Choice:					
600-800 lbs.....	29.50-32.00	29.00-30.25	28.50-31.00	27.75-29.75	28.50-30.50
800-1000 lbs.....	29.50-32.00	29.25-31.00	28.75-31.00	27.75-29.75	28.50-30.50
HEIFERS, Good:					
600-800 lbs.....	26.75-29.50	27.25-29.50	26.50-28.75	26.25-27.75	26.50-28.50
800-1000 lbs.....	26.75-29.50	27.50-29.50	26.50-28.75	26.25-27.75	26.50-28.50
HEIFERS, Medium:					
500-900 lbs.....	24.00-26.75	24.50-27.50	23.50-26.50	22.75-26.25	23.00-26.50
HEIFERS, Common:					
500-900 lbs.....	21.00-24.00	22.00-24.50	20.50-23.50	20.00-22.75	21.00-23.00
COWS (All Weights):					
Good.....	20.00-22.00	22.00-23.50	20.00-22.50	20.00-22.25	21.00-23.50
Med.....	19.00-20.00	20.25-22.00	18.75-20.00	19.00-20.00	19.50-21.00
Comm.....	18.00-19.00	18.50-20.25	17.75-18.75	17.75-19.00	18.00-19.50
Cut. & cut.....	14.00-18.00	14.00-18.50	14.00-17.50	15.25-17.75	15.50-18.00
BULLS (Yrls. Excl.), All Weights:					
Beef, good.....	20.50-22.00	21.00-23.25	21.50-22.50	19.50-21.00	20.50-21.50
Sausage, good.....	22.00-22.00	22.50-23.00	22.00-22.50	21.50-22.00	21.00-22.50
Sausage, medium.....	20.00-21.00	21.00-22.50	19.50-22.00	19.50-21.50	20.00-21.00
Sausage, cut. & com.....	17.50-20.00	18.50-21.00	16.50-19.50	17.75-19.25	18.50-20.00
VEALERS, All Weights:					
Good & choice.....	28.00-32.00	29.00-31.00	25.00-30.00	26.00-30.00	26.00-31.00
Com. & med.....	19.00-28.00	23.00-29.00	18.00-25.00	19.00-26.00	19.00-26.00
Cull, 75 lbs. up.....	14.00-19.00	18.00-23.00	14.00-18.00	16.50-19.00	14.00-19.00
CALVES (500 lbs. down):					
Good & choice.....	26.00-28.00	26.00-29.00	24.00-29.00	23.00-28.50	24.00-26.00
Com. & med.....	18.00-23.00	18.00-24.00	18.00-24.00	18.50-23.00	18.00-24.00
Cull.....	14.00-19.00	18.00-21.00	14.00-18.00	16.50-18.50	15.00-18.00
SLAUGHTER LAMBS AND SHEEP:					
LAMBS:					
Good & choice*.....	26.50-28.25	26.50-28.25	26.00-27.50	26.00-28.00
Med. & good*.....	24.25-27.25	24.50-27.75	25.50-26.50	24.50-27.25
Common.....	20.25-23.75	20.00-24.00	25.00-25.75	21.00-24.25
LAMBS (Shorn):					
Good & choice*.....	25.50-27.00	25.50-27.50	25.50-26.25	24.50-26.75	25.50-26.50
Med. & good*.....	23.50-26.00	23.50-26.25	23.25-25.25	23.50-25.00	23.25-25.75
Common.....	19.25-23.00	19.00-23.00
EWES (Wooled):					
Good & choice*.....	11.00-13.50	10.00-13.50	11.50-12.00	12.00-13.00	12.00-13.00
Com. & med.....	9.50-12.00	9.00-11.00	9.00-11.25	10.00-12.00	9.00-11.75

High Grease Content Material Ground *Easily* with



WILLIAMS HEAVY-DUTY HAMMERMILLS

Hundreds have found the Williams heavy-duty hammermills superior for grinding meat scrap, cracklings, tankage and similar products. Grinds high grease content with less power ... keeps material cooler! These are the features which insure Williams better performance!

FOUR-FOLD HAMMER WEAR

All hammers have four wearing corners which can be turned to material one after another to give four-fold wear.

ADJUSTABLE GRINDING PLATE

Can be moved toward hammers to preserve original close contact of hammers to compensate for wear on grinding parts.

LARGE HOPPER OPENING

Prevents bridging in the hopper when feeding expeller cake or broken cake cracklings.

HINGED COVER

Provides easy access to the entire interior.

METAL TRAP

Provides outlet for tramp iron and minimizes damage to hammers and screens.

WILLIAMS PATENT CRUSHER & PULVERIZER CO.
2708 N. 9th ST. ST. LOUIS 6, MO.

WILLIAMS ALSO MAKES

Vibrating screens, crushers for bones, carcasses, and entrails, complete packaged by-product grinding plants.





H. L. SPARKS & CO.

- Hogs furnished single deck or train load.
- We ship hogs everywhere and sell stock pigs.
- All orders placed thru National Stock Yards, Ill.

National Stock Yards, Ill. Phones: UP ton 3-1860
BR lds 8394
UP ton 3-4016

BUSHNELL, PEORIA, ILL., AND COUNTRY POINTS UNDER NAME OF MIDWEST ORDER BUYERS

THE WM. SCHLUDERBERG—T. J. KURDLE CO.

PRODUCERS OF



MEATS OF UNMATCHED QUALITY

MAIN OFFICE AND PLANT

3800-4000 E. BALTIMORE ST. BALTIMORE, MD.



STAINLESS STEEL

A new shape, in two sizes, has been added to our growing line of Stainless Steel Ham Boilers.

E2WE...12-14 lbs.

E2WDE...14-16 lbs.

Ask for booklet
"The Modern Method."

HAM BOILER CORPORATION

Office and Factory, Port Chester, N.Y. • Chicago Office, 332 S. Michigan Ave., 4

Wholesalers and Boners

BEEF • PORK • LAMB

VEAL • OFFAL

All Inquiries Welcome

PHILADELPHIA BONELESS BEEF CO.
223 CALLOWHILL STREET, PHILADELPHIA 23, PA.

U.S. GOVT. INSPECTION

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ending April 29, 1960:

	CATTLE		
	Week ended	Prev. week	Cor.
Chicago	22,918	18,835	23,963
Kansas City	14,677	14,350	16,600
Omaha	23,027	20,660	21,023
East St. Louis	5,702	5,905	7,783
St. Joseph	9,203	9,928	8,989
Sioux City	11,504	10,479	10,063
Wichita	2,999	3,070	5,147
New York & Jersey City	7,840	6,925	8,027
Okla. City	3,497	2,779	3,421
Cincinnati	4,126	3,892	3,868
Denver	9,884	9,357	7,984
St. Paul	17,042	13,865	17,722
Milwaukee	4,924	4,215	4,304
Total	137,343	131,280	138,774

	HOGS		
	Week ended	Prev. week	Cor.
Chicago	40,099	30,746	34,854
Kansas City	12,949	13,396	14,526
Omaha	39,239	38,555	34,456
East St. Louis	46,313	40,151	37,646
St. Joseph	25,521	23,141	20,106
Sioux City	20,063	17,450	17,183
Wichita	8,051	8,808	5,411
New York & Jersey City	46,102	41,695	40,355
Okla. City	12,148	11,757	11,934
Cincinnati	17,814	11,859	16,589
Denver	12,261	11,641	11,285
St. Paul	27,090	27,015	25,282
Milwaukee	7,316	6,862	5,376
Total	314,996	289,083	274,983

	SHEEP		
	Week ended	Prev. week	Cor.
Chicago	6,748	6,040	4,608
Kansas City	17,506	13,824	10,210
Omaha	10,978	6,721	5,479
East St. Louis	3,400	2,294	2,229
St. Joseph	10,307	7,397	6,752
Sioux City	2,908	2,783	755
Wichita	4,193	1,932	1,192
New York & Jersey City	40,180	32,355	28,540
Okla. City	2,636	1,506	1,383
Cincinnati	197	352	188
Denver	10,828	8,256	5,904
St. Paul	5,128	2,361	1,933
Milwaukee	554	403	281
Total	114,793	84,224	71,514

*Cattle and calves.
*Federally inspected slaughter, including direct.
*Stockyards sales for local slaughter.
*Revised.
*Stockyards receipts for local slaughter, including direct.

LIVESTOCK PRICES AT LOS ANGELES

Prices at Los Angeles, Calif., Thursday, May 4:

CATTLE:	
Steers, med. & gd.	\$28.00@28.25
Steers, med.	25.75 only
Heifers, med.	25.50@26.00
Cows, med. & low	21.00@21.50
Cows, com. & med.	18.00@20.00
Cows, can. & cut.	15.00@17.75
Bulls, med. & gd.	22.50@24.00
CALVES:	
Vealers, gd. & ch.	\$33.00 only
Med. & gd.	27.00@32.00
HOGS:	
Gd. & ch., 180-210	\$19.00@19.25

BALTIMORE LIVESTOCK

Prices at Baltimore, Md., on Thursday, May 4:

CATTLE:	
Steers, high gd. & ch.	\$29.00@29.50
Steers, med. & gd.	25.25@25.75
Heifers, gd.	25.50@27.00
Heifers, com. & med.	20.00@24.50
Cows, gd.	20.00@23.00
Cows, com. & med.	17.00@19.50
Cows, can. & cut.	14.00@17.00
Bulls, gd.	21.00@23.00
Bulls, com. & med.	19.00@20.50
CALVES:	
Vealers, gd. & ch.	\$28.00@33.00
Com. & med.	20.00@28.00
Culls	13.00@20.00
HOGS:	
Gd. & ch., 180-220	\$19.25@19.75
Sows, 400/down	15.00@15.50
SHEEP:	
Spring lambs, gd. & ch.	\$32.00@33.00

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods.

RECEIPTS				
	Cattle	Calves	Hogs	Sheep
Apr. 27	4,891	698	15,486	3,329
Apr. 28	1,550	439	8,244	84
Apr. 29	307	58	3,660	1
May 1	12,851	602	11,338	2,531
May 2	9,129	599	13,704	2,007
May 3	9,620	563	11,090	2,271
May 4	4,000	500	9,500	1,800

*Week so far...35,600 2,264 45,632 8,626
Week ago...34,588 1,980 56,985 12,709
1949...38,379 2,850 43,904 7,963
1948...34,072 2,889 55,028 8,730
*Including 349 cattle, 7 calves, 10,702 hogs and 3,080 sheep direct to packers.

SHIPMENTS				
	Cattle	Calves	Hogs	Sheep
Apr. 27	2,039	12	804	1,329
Apr. 28	627	53	865	1,520
Apr. 29	199	...	742	290
May 1	3,075	...	846	677
May 2	2,572	23	1,353	229
May 3	3,126	8	1,445	840
May 4	2,000	25	500	410

TOTAL APRIL RECEIPTS				
	1950	1949	1948	1947
Cattle	125,393	140,754	138,383	138,383
Calves	9,596	13,738	13,738	13,738
Hogs	250,722	215,124	215,124	215,124
Sheep	56,165	33,511	33,511	33,511

TOTAL APRIL SHIPMENTS				
	1950	1949	1948	1947
Cattle	43,845	48,387	48,387	48,387
Hogs	18,548	13,965	13,965	13,965
Sheep	25,372	17,852	17,852	17,852

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Thursday, May 4:

Week Ended		Prev. week
Packers' purch.	37,343	37,125
Shippers' purch.	5,245	3,804
Total	42,588	40,929

CANADIAN KILL

Inspected slaughter in Canada, week ended April 22:

CATTLE		
	Week Ended	Same Week Last Year
Western Canada	10,887	12,980
Eastern Canada	14,070	11,932
Total	24,957	24,912

HOGS		
Western Canada	32,699	30,071
Eastern Canada	71,268	55,041
Total	103,967	85,112

SHEEP		
Western Canada	1,020	952
Eastern Canada	1,400	1,220
Total	2,420	2,172

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended April 29:

CATTLE CALVES HOGS SHEEP				
Salable	284	887	626	289
Total (incl. direct)	4,924	4,202	23,243	25,867
Previous week:				
Salable	318	804	1,509	2
Total (incl. direct)	3,892	3,774	22,370	16,500

*Including hogs at 31st street.

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending April 27:

CATTLE CALVES HOGS SHEEP				
Los Angeles	5,850	1,100	3,050	290
San Francisco	1,700	350	1,050	1,130
No. Portland	675	25	2,425	900

TOCK

Chicago
rent and

hogs
Sheep

486
8,320
244
940

960
2,520
704
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632
8,650
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7 calves,
7 direct to

hogs
Sheep

804
1,320
965
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1949
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1949
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Last Year
12,980
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30,071
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29:

hogs*
Sheep
626
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27:

hogs
Sheep
0,050
200
0,050
1,130
2,425
900

6, 1950

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, April 29, 1950, as reported to THE NATIONAL PROVISIONER:

CHICAGO

Armour, 7,739 hogs; Swift, 2,351 hogs; Wilson, 3,058 hogs; Agar, 7,120 hogs; Shippers, 4,550 hogs; Others, 18,851 hogs.
Total: 22,918 cattle; 2,350 calves; 44,949 hogs; 6,748 sheep.

KANSAS CITY

Armour ... 3,273 504 2,595 3,407
Cudahy ... 1,806 876 1,638 1,243
Swift ... 1,383 557 2,429 3,565
Wilson ... 907 470 1,636 2,657
Central ... 1,332 0 4,651 6,394
Others ... 4,063
Total ... 12,764 1,913 12,949 17,566

OMAHA

Armour ... 6,551 7,959 8,909
Cudahy ... 4,932 4,149 2,313
Swift ... 5,654 6,157 4,017
Wilson ... 3,020 3,749 940
Eagle ... 64
Greater Omaha ... 120
Hoffman ... 87
Rothchild ... 628
Kegan ... 1,002
Merchants ... 74
Midwest ... 45
Others ... 8,513
Total ... 22,964 30,527 11,188

E. ST. LOUIS

Armour ... 2,329 1,286 18,635 2,003
Swift ... 2,756 2,456 9,463 1,431
Hunter ... 617
Hill ... 6,850 26
Hill ... 6,483
Laclede ... 1,324
Sleloff ... 1,165
Others ... 4,049 722 4,720 430
Shippers ... 1,617 968 15,534 100
Total ... 11,368 8,432 60,567 3,990

ST. JOSEPH

Swift ... 2,806 383 10,798 8,717
Armour ... 2,843 343 9,705 1,590
Others ... 4,600 3 3,752 957
Total ... 10,258 729 24,255 11,264

SIOUX CITY

Armour ... 3,727 29 6,738 891
Cudahy ... 4,192 31 6,464 784
Swift ... 3,065 8 3,567 832
Others ... 220
Shippers ... 9,464 5 11,510 972
Total ... 20,688 73 28,288 3,479

WICHITA

Cudahy ... 1,136 312 3,263 4,193
Guggen-heim ... 271
Dunn-Untertag ... 80
Old ... 104
Sundowner ... 9
Pioneer ...
Excel ... 511
Others ... 1,520 4,544 1,716
Total ... 3,631 812 8,645 5,900
Does not include 576 cattle and 3,980 hogs bought direct.

OKLAHOMA CITY

Armour ... 1,123 158 1,537 358
Wilson ... 1,006 182 1,579 411
Others ... 160 1 858
Total ... 2,388 291 3,965 789
Does not include 623 cattle, 195 calves, 8,183 hogs and 1,867 sheep bought direct.

LOS ANGELES

Armour ... 457
Cudahy ... 831
Swift ... 210 107 193
Wilson ... 21
Acme ... 200
Atlas ... 222
Clougherty ... 206
Coast ... 228
Harman ... 121
Loer ... 69
Union ... 19
United ... 292 7 562
Others ... 3,245 701 325
Total ... 5,698 866 2,995

DENVER

Armour ... 1,473 117 2,504 5,255
Swift ... 1,519 51 2,621 3,331
Cudahy ... 1,171 7 2,732 1,373
Wilson ... 969
Others ... 4,446 193 4,008 2,709
Total ... 9,578 368 11,890 12,968

CINCINNATI

Gall's ...
Kahn's ...
Lohrey ...
Meyer ...
Schlachter ...
National ...
Others ... 2,808 1,284 19,215 17
Total ... 2,967 1,345 20,177 197
Does not include 774 cattle bought direct.

ST. PAUL

Armour ... 5,396 2,707 11,435 1,783
Bartusch ... 947
Cudahy ... 1,456 1,132 588
Rifkin ... 955 65
Superior ... 2,202
Swift ... 6,086 3,399 15,955 2,757
Others ... 2,102 2,491 8,424 1,450
Total ... 19,144 9,794 35,514 6,578

FORT WORTH

Armour ... 991 639 3,113 6,668
Swift ... 784 290 1,752 12,658
Blue
Bonnet ... 151 12 324
City ... 251 6
Rosenthal ... 360 49
Total ... 2,546 966 5,189 19,326

TOTAL PACKER PURCHASES

Week ended Apr. 29
Cattle ... 146,912 129,797 153,983
Hogs ... 295,589 285,061 298,155
Sheep ... 99,682 69,139 53,178

CORN BELT DIRECT TRADING

Des Moines, Ia., May 4.—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota:

Hogs, good to choice:
160-180 lb. ... \$15.90@17.65
180-240 lb. ... 17.40@18.50
240-300 lb. ... 17.00@18.50
300-360 lb. ... 16.50@17.85
Sows:
270-300 lb. ... \$16.00@16.75
400-550 lb. ... 13.75@15.75

Receipts of hogs at Corn Belt markets were:

	This week estimated	Same day last wk actual
Apr. 28	38,000	36,500
Apr. 29	31,000	35,500
May 1	50,000	52,000
May 2	45,000	39,500
May 3	32,000	41,000
May 4	40,000	42,000

LIVESTOCK RECEIPTS

Receipts at major markets:

AT 20 MARKETS, Week Ended:
Cattle Hogs Sheep
Apr. 29 ... 224,000 462,000 182,000
Apr. 22 ... 224,000 454,000 138,000
1949 ... 246,000 428,000 119,000
1948 ... 230,000 413,000 214,000
1947 ... 304,000 376,000 239,000

HOGS AT 11 MARKETS, Wk. Ended:
Apr. 29 ... 370,000
Apr. 22 ... 357,000
1949 ... 336,000
1948 ... 317,000
1947 ... 291,000

AT 7 MARKETS, Week Ended:
Apr. 29 ... 163,000 800,000 93,000
Apr. 22 ... 158,000 289,000 72,000
1949 ... 167,000 273,000 57,000
1948 ... 147,000 263,000 129,000
1947 ... 210,000 243,000 161,000

LIVESTOCK PRICES AT TEN CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at ten leading markets in Canada during the week ended April 22 were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS Up to 1000 lb.	VEAL CALVES Good and Choice	HOGS* Gr. B1 Dressed	LAMBS Good Handyweights
Toronto	\$24.50	\$27.83	\$26.10	\$33.78
Montreal	25.65	23.90	26.00	22.00
Winnipeg	24.32	28.16	24.55	24.50
Calgary	25.19	25.00	25.35	25.95
Edmonton	25.10	26.50	26.10	...
Pr. Albert	23.85	26.50	24.35	...
Moose Jaw	23.00	24.50	24.35	...
Saskatoon	23.75	27.00	24.35	...
Regina	22.75	24.50	24.35	...
Vancouver	26.85	...

*Dominion government premiums not included.
aPer head.

Stahl-Meyer

MAKERS OF

FERRIS HICKORY SMOKED HAM & BACON

Stahl-Meyer

FRESH-FLAVOR CANNED MEATS
READY-TO-EAT MEATS

OLD TIME LUNCHEON MEATS

EXECUTIVE OFFICES

172 EAST 127TH ST., NEW YORK 35, N.Y.

PLANTS IN: BROOKLYN, N.Y. • PEORIA, ILL. • COFFEYVILLE, KANS.

LARD FLAKES

IMPROVE YOUR LARD

● We are shippers of carload and L.C.L. quantities of Hydrogenated LARD FLAKES. Samples will be sent on request.

Our laboratory facilities are available free of charge for assistance in determining the quantities of Lard Flakes to be used and methods of operation.

THE E. KAHN'S SONS CO.

CINCINNATI 25, OHIO • Phone: Kirby 4000



BLACK HAWK

PORK • BEEF • VEAL • LAMB • SMOKED MEATS

DRY SAUSAGE • VACUUM COOKED MEATS • LARD

THE RATH PACKING CO., WATERLOO, IOWA

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U. S. D. A., Production & Marketing Administration)

STEER AND HEIFER:	Carcasses	BEEF CURED:	
Week ending Apr. 29, 1950.	15,090	Week ending Apr. 29, 1950.	593
Week previous	12,130	Week previous	9,047
Same week year ago	12,412	Same week year ago	4,307

COW:	PORK CURED AND SMOKED:
Week ending Apr. 29, 1950.	1,369
Week previous	1,222
Same week year ago	953

BULL:	LARD AND PORK FATS:†
Week ending Apr. 29, 1950.	600
Week previous	626
Same week year ago	878

VEAL:	LOCAL SLAUGHTER
Week ending Apr. 29, 1950.	13,196
Week previous	9,389
Same week year ago	13,537

LAMB:	CATTLE:
Week ending Apr. 29, 1950.	34,060
Week previous	26,853
Same week year ago	25,752

MUTTON:	CALVES:
Week ending Apr. 29, 1950.	486
Week previous	1,976
Same week year ago	1,118

HOG AND PIG:	HOGS:
Week ending Apr. 29, 1950.	23,527
Week previous	11,050
Same week year ago	11,703

PORK CUTS:	Week ending Apr. 29, 1950.
Week ending Apr. 29, 1950.	1,710,438
Week previous	1,855,504
Same week year ago	1,537,484

BEEF CUTS:	Week ending Apr. 29, 1950.
Week ending Apr. 29, 1950.	134,701
Week previous	129,873
Same week year ago	98,803

VEAL AND CALF CUTS:	Week ending Apr. 29, 1950.
Week ending Apr. 29, 1950.	1,643
Week previous	1,948
Same week year ago	12,882

LAMB AND MUTTON CUTS:	Week ending Apr. 29, 1950.
Week ending Apr. 29, 1950.	7,191
Week previous	7,226
Same week year ago	8,302

LOCAL SLAUGHTER

CATTLE:	Carcasses
Week ending Apr. 29, 1950.	7,900
Week previous	8,925
Same week year ago	8,027

CALVES:	Week ending Apr. 29, 1950.
Week ending Apr. 29, 1950.	10,355
Week previous	9,740
Same week year ago	11,366

HOGS:	Week ending Apr. 29, 1950.
Week ending Apr. 29, 1950.	46,102
Week previous	41,695
Same week year ago	40,355

SHEEP:	Week ending Apr. 29, 1950.
Week ending Apr. 29, 1950.	40,180
Week previous	32,355
Same week year ago	28,540

COUNTRY DRESSED MEATS

VEAL:	Week ending Apr. 29, 1950.
Week ending Apr. 29, 1950.	7,368
Week previous	6,422
Same week year ago	7,825

HOG:	Week ending Apr. 29, 1950.
Week ending Apr. 29, 1950.	20
Week previous	22
Same week year ago	8

LAMB AND MUTTON:	Week ending Apr. 29, 1950.
Week ending Apr. 29, 1950.	162
Week previous	139
Same week year ago	81

†Incomplete.

WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ended April 29 was reported by the U. S. Department of Agriculture in the following table:

	Cattle	Calves	Hogs	Sheep & Lambs
NORTH ATLANTIC				
New York, Newark and Jersey City...	7,840	10,355	46,102	40,180
Baltimore, Philadelphia	5,896	1,380	27,906	19,799
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis...	12,307	3,146	69,561	2,800
Chicago Area	24,303	6,592	87,735	9,402
St. Paul-Wisc. Group	26,879	8,866	84,652	6,174
St. Louis Area	10,300	2,821	83,432	6,982
Sioux City	11,715	148	23,801	3,601
Omaha	21,494	784	43,235	11,602
Kansas City	13,274	3,021	42,745	11,602
Iowa and So. Minn.	18,579	4,733	181,709	24,072
SOUTHEAST				
	3,880	2,301	21,049	20
SOUTH CENTRAL WEST				
	17,136	3,587	58,892	31,754
ROCKY MOUNTAIN				
	8,670	574	14,483	11,460
PACIFIC				
	15,304	2,621	26,484	29,202
Grand total	197,577	76,079	813,806	189,347
Total week ago	178,663	76,479	768,054	162,734
Total same week year ago	193,995	86,104	716,190	132,012

CORRECTION: Week ended April 22, 1950, revised: New York, Newark and Jersey City: Cattle, 6,925—Grand total, 768,694; Sheep and Lambs, 32,355—Grand total, 162,754.

*Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. *Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. *Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. *Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Trifton, Ga. *Includes So. St. Joseph, Mo., Wichita, Kansas, Oklahoma City, Okla., Ft. Worth, Texas. *Includes Denver, Colo., Ogden and Salt Lake City, Utah. *Includes Los Angeles, Vernon, San Francisco, San Jose, and Vallejo, Calif.

SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Production and Marketing Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, during the week ended April 28 were:

	Cattle	Calves	Hogs
Week ended April 28	1,706	767	9,860
Week previous	1,597	884	13,140
Cor. week last year	1,195	550	5,291

CLASSIFIED ADVERTISING

POSITION WANTED

PLANT SUPERINTENDENT: Or sausage foreman desires position with independent packer in southern states. 16 years' experience in all departments. 35 years old, married and can give good references. W-51, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SPECIALTY MAN: Thoroughly experienced in the production of boiled hams, smoked boneless hams, picnic roasts, canned hams, picnics and vinegar products. References. Willing to go anywhere. W-53, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

ASSISTANT to president or general manager of either large or small packing company. 30 years' experience, fully qualified. Will consider position as livestock buyer, plant supt. or sales manager to prove ability to handle entire operation. W-62, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Interested in position or partnership **MEAT BROKERAGE** business (Chicago). Over 15 years' experience nationally pork and beef but prefer pork end. Must be substantial proposition. W-37, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE MAKER: Aggressive young man with 15 years' experience wants to take complete charge of your sausage kitchen on salary and percentage basis. W-38, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE MAKER: Now employed in Louisiana desires position with medium sized plant. Prefer middle west. W-54, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

KILLING FOREMAN: Well established Texas packer has a permanent position for a man experienced in all phases of beef and pork slaughter. Unquestionable references will be required. W-56, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Working hide cellar foreman to take charge of grading and packing about 800 to 1,000 hides per week. Ideal working conditions in a BAI inspected plant. W-55, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

Departmental COST ACCOUNTANT: Position available for a man thoroughly experienced in test costs, yields, departmental transfers, and piece count audits. W-57, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOREMAN: Thoroughly experienced in bacon slicing, sausage packing and packaging of self-serve products. Must be willing to relocate. Good opportunity. W-30, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

EQUIPMENT FOR SALE

One 6x6 York Ammonia Ice Machine, pressure lubricated with complete high side and 25 H.P. motor. Price \$1,200.00. FS-48, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

ANDERSON EXPELLERS

All models. Rebuilt, guaranteed, or AS IS. Pittcock and Associates, Glen Riddle, Pennsylvania.

FOR SALE: Refrigerating machinery and other packing house equipment. Dismantling packing plant. A. L. Braun Co., 406 Penn Ave., Pittsburgh, Pa.

PACKINGHOUSE EQUIPMENT

SAUSAGE MACHINERY

ICE MACHINES

For dependable used machinery and equipment... and reliable service:

Write, Wire or Phone

AARON EQUIPMENT CO.

1347 So. Ashland Avenue

CHICAGO 8, ILL.

CH 3-5300

EQUIPMENT FOR SALE

MEAT PACKERS—ATTENTION!

FOR SALE: 2—Anco #261 Grease Pumps, M.B. 1—Anco Continuous Screw Cracking Press, in stalled one year.

1—Enterprise #166 Meat Grinder, belt driven. 1—Steel 2,000 gal. jack, O.T., agit. Kettle. 12—Stainless jacketed Kettles, 30, 40, 60, 80 gal. 30—Aluminum jacketed Kettles, 20, 40, 60, 80, 100 gallon.

Used and rebuilt Anderson Expellers, #1 RB, Du and Super Duo. 1—Cleveland Meat Grinder, type 7B-B, 15 HP Motor.

1—Mech. Mfg. 3'x5' and 1—Anco 4'x9' Lard Roll. Send us your inquiries

WHAT HAVE YOU FOR SALE? CONSOLIDATED PRODUCTS COMPANY, INC. 17-19 Park Row New York 7, N. Y. Phone: BArcley 7-0900

FOR SALE

Detroit Stationary Grate Rotastoker with 2 28' rotors. One—5'3" x 6'0" Swenson Double Effect, Cast Iron Horizontal-Tube Evaporator: Complete with Pumps and Extra Copper Tubes.

This equipment in A-1 condition, used very little. Two Tankage Dryers Priced for Quick Sale. Chicago Butchers Calf Skin Association, Inc., 3208 So. Damen Avenue, Chicago 8, Illinois

TRUCK BARGAIN

'1948 Chevrolet 'Loadmaster' 2 ton truck with insulated meat box. 3,500 actual miles. Painted white and like new. Original cost \$3,912.00—our price \$2,500.00. Terms if desired.

'1948 Ford 'F8' 3/4 ton truck with insulated meat box. 11,500 miles. Painted white and like new. Original cost \$2,151.00—our price \$1,150.00. Terms if desired.

'Both units in storage for 18 months while tied up in bankruptcy proceedings. Phone or write Stern Finance Company, 736 Des Moines Building, Des Moines, Iowa."

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Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number
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PACKING PLANT

In Richmond, Indiana. Fully equipped to handle 500 hogs and 50 cattle weekly.

CLEM MENDLESON

RICHMOND PROPERTY COMPANY

32 S. 9th Street Richmond, Indiana
 Phones 24322-22003

Wholesale Sausage Business

In one of Rocky Mountain's finest climates. Well established wholesale sausage business will gross well over \$50,000 this year. Several exclusive formulas, large profit margin on specialty items. No killing. Owner's health prohibits continued operation. FS-64, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Established Los Angeles

Sausage and Meat Processing Plant

enclosing over 20,000 sq. ft. of building including 5,000 sq. ft. of cooler and freezer area. Capacity over 20,000 lbs. per day. Fleet of late model refrigerated trucks. Land, building, equipment, trucks—\$250,000. Write to:

W-58, THE NATIONAL PROVISIONER

407 S. Dearborn St., Chicago 5, Ill.

EAST TEXAS

900 Unit Frozen Food Locker

Wholesale and retail meat. City inspection, top rating state health department. Starting sausage kitchen. Best equipped plant. 45 H.P., refrigeration, dehydrator, 2 power saws, 4 smoke houses, 8 trucks. 7,550 sq. ft. floor space. Real opportunity for salesman. I'M NOT.

FS-59, THE NATIONAL PROVISIONER

407 S. Dearborn St., Chicago 5, Ill.

RENDERING PLANT

For Sale

Rendering plant in Brandon, Manitoba, Canada. No competition. Nearest rendering plant 140 miles away. Plant complete with two (2) trucks and in operation. \$5,000.00 down. Balance to suit. Apply to:

NATIONAL RENDERING CO.

Brandon, Manitoba Canada

Fully Equipped Sausage Factory

In Trenton, New Jersey: 15,000 sq. ft.; A-1 condition. B.A.I. inspection, railroad siding, 2,000 sq. ft. of coolers. Fully equipped and ready for immediate possession. FS-468, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

MEAT MARKET: Wholesale sausage factory, fully equipped, in northern California. \$21,000.00 including real property and 6 room residence. \$7,500.00 down. Should pay for itself in 3 years. FS-60, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

RENDERING PLANT for sale or lease. Must dispose of plant because of ill health. For particulars write to P. O. Box 877, Hillsboro, Ill.

WANTED TO RENT

SAUSAGE FACTORY

Fully equipped, production capacity 10,000 pounds weekly. Located near New York City or 50 mile radius. Will also consider other territory. State all details and rental price.

JEAN H. RALTON

65-00, 99th Street, Forest Hills, L. I., N. Y.

BUSINESS OPPORTUNITIES

NOTICE PACKERS

Send us your offerings of boneless beef, wholesale beef cuts, fresh pork.

LUCAS COUNTY BUTCHERS, Inc.

2139 Fulton St., Toledo, Ohio. Phone: Garfield 8379

AN OPPORTUNITY: For a meat packer. Government inspected plant manufacturing shortening and beef fats. Modern equipment. Partners disagree. In metropolitan Chicago area. FS-49, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Line packaged pure lard, shortening, canned meats on commission basis, southwest Texas. Largest lard consuming territory U. S. Product must be good, competitive, government inspected. W-47, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

BUSINESS OPPORTUNITIES

DISTRIBUTORS WANTED

National manufacturer of special packing house equipment desires distributors having some engineering background. In replying advise whom equipment you now handle. Apply to Box W 593, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WE SHIP DRESSED HOGS IN OUR OWN REFRIGERATED TRUCKS—ALL POINTS EAST—EXPERIENCED MIDWEST PACKER. REPLY TO BOX W-599, THE NATIONAL PROVISIONER, 407 S. DEARBORN ST., CHICAGO 5, ILL.

NOTICE! MEAT PACKERS

If you are looking for good volume outlet for your products on C.O.D. basis, why not quote your best prices, delivered, Cleveland, Ohio. We may surprise you as to amount of merchandise we can use.

MOREY RAYMER

3045 Stoer Road, Shaker Heights 22, Ohio
 Phone after 8:00 P.M. LOngacre 1-8721

Livestock Buyers and Sellers

Essential "Pocket Calculator" giving live and dressed carcass costs of cattle, sheep and hogs. Postpaid \$1.

M & M Publishing Co.,

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ATTENTION MEAT PACKERS AND WHOLESALERS!

CAN YOU FILL THIS BILL?

Submit lowest bid for top U. S. choice cut steak loins, government graded, packed in cartons 10 to 30 lbs., 16 oz. cuts. Progressively fill this contract amounts to a minimum of \$500,000.00 annually. Successful low bidder will receive contract based on a spot cash arrangement.

WRITE FOR FULL PARTICULARS

W-63, THE NATIONAL PROVISIONER

407 S. Dearborn St., Chicago 5, Ill.

MEAT PACKERS ATTENTION!

WEST COAST JOBBER

Can use carload lots, sight draft basis, beef, pork, veal, cuts, trimmings, offal, smoked meats, etc. Advise us of your product.

W-61, THE NATIONAL PROVISIONER

407 S. Dearborn St., Chicago 5, Ill.

DRESSED HOG SHIPPERS WANTED

IF YOU CAN SHIP 4 to 8 CARS OR TRAILERS OF DRESSED HOGS TO NEW YORK CITY WEEKLY, PLEASE CONTACT

MR. GEORGE LAZARUS

Phone Main 2-1008-9

or write Mr. George Lazarus at 1 Hanson Place, Brooklyn, N. Y.

HOG • CATTLE • SHEEP

SAUSAGE CASINGS

ANIMAL GLANDS

Selling Agent • Order Buyer

Broker • Counsellor • Exporter • Importer

SAMI S. SVENDSEN

407 SO. DEARBORN ST., CHICAGO 5, ILL.

BARLIANT'S WEEKLY SPECIALS

We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points.

Lard and Rendering

1873—HOG: Diamond, 25 HP. 12"x13" opening arranged for coupling motor drive.....\$1000.00
 8589—HOG: Boss #705, left hand discharge, standard drip-proof motor, 30 HP. V drive, like-new condition... 2000.00
 8581—CRACKLING BREAKER: Sprout Waldron, belt drive, 30 HP G.E. motor, 25 HP Lincoln starter, excellent condition..... 500.00
 1883—HASHER: Dupps, large size, good cond..... 325.00
 1867—RENDERING UNIT: 300 Ton Albright-Nell, Hydraulic, steam pump, 5x10 Albright-Nell Cooker..... 3850.00
 1942—RENDERING TANK: Koch, 500 gal., wet rendering..... 385.00
 1123—COOKER: NEW, Jordan Dry Rendering, 4x10, 20 HP motor & starter, never used..... 2800.00

Kill Floor

1944—HOG HOIST: 16' wood frame.....\$ 145.00
 9970—HOG HOIST: Boss Senior, with motor, left hand discharge..... 465.00
 8254—HOG HOIST: Boss Jr., 18' jerkless, with hog sticking rail, 2 HP motor... 750.00
 9086—BEEF HOIST: Boss #385, size 4, double geared friction, 7 1/2 HP motor, good cond..... 925.00
 8533—BEEF HOIST: Boss #385, size 4, geared friction, 15 HP motor & compensator, special..... 300.00
 8501—BEEF HOIST: #478, Albright-Nell, electric, with 5 HP motor, like-new cond..... 500.00
 1911—COMPLETE HOG KILLING LINE: Used only a short while, details on request.....Bids requested

Sausage and Smokehouse

1872—HAM WASHER: Adelman, 1/2 HP motor, complete with aluminum bowl, brushes, etc.....\$ 250.00
 1909—SILENT CUTTER: Buffalo, #38B, 15 HP motor, 2 sets knives..... 600.00
 1970—SILENT CUTTER: Buffalo #32, V-drive, reconditioned, like-new..... 495.00
 1908—SILENT CUTTER: Boss #3, 10 HP motor..... 650.00
 1965—SILENT CUTTER: #30-A, Boss, excellent cond., self-emptying, with motor..... 1250.00
 1623—SILENT CUTTER: Buffalo, #43B, 25 HP motor..... 700.00
 1912—MIXER: Cure, Similar to Globe, 300# size..... 100.00
 1967—MIXER: 350# size, Boss, #15, Bowl 26x22x21, 3 HP motor..... 385.00
 1906—MEAT MIXER: Boss #35, with motor..... 725.00
 1882—SAUSAGE STUFFER: Randall 500#, self-contained air compress & motor, reconditioned..... 395.00
 1708—SAUSAGE STUFFER: 400# Randall, reconditioned, guaranteed..... 685.00
 1887—SAUSAGE CAGES: (46), 42" lg., 36" wd., 30" high, 4 stations, double trolleys, ea..... 20.00
 1938—MEAT STRINGING MACHINE: Globe #290, good cond..... 135.00
 1851—GRINDER: Sanders #150, 15 HP motor, good cond..... 495.00
 1852—GRINDER: Cleveland #90, 7 1/2 HP motor, good cond..... 300.00
 1904—GRINDER: Buffalo #51, Ser. #718, B.V., 5 HP motor, used only 3 weeks, like new.....Bids requested
 1964—TY-LINKER: Automatic, Model #114, Ser. #980, in use 2 yrs., guaranteed cond..... 1150.00
 1752—HOY LOAF MOLDS: (250) stainless steel, good cond., ea..... 8.25
 1353—MOLDS: (320) Albright-Nell, stainless steel, stainless lids, ea..... 5.00
 1105—LOAF PANS: (900) Aluminum Wear-ever, 6x2, sliding lids, like new, ea..... 1.32
 1877—CURING VATS: (100) Oak, 1,500# cap., ea.....\$ 12.00
 1865—ROCKFORD FILLER: Model-A, with adapter and ring for Randall Stuffer, new, never used..... 265.00

BARLIANT & CO.

1401 W. Pershing Rd. (39th St.)
 U. S. Yards, Chicago 9, Ill.
 FRontier 4-6900

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EXECUTIVE OFFICES: 2811 MICHIGAN AVENUE, DETROIT 16

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Chicago  St. Paul

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May 6, 1960